



COMMUNITY DEVELOPMENT DEPARTMENT  
PLANNING DIVISION  
3300 Newport Boulevard, Building C, Newport Beach, CA 92663  
(949) 644-3200 Fax: (949) 644-3229  
[www.newportbeachca.gov](http://www.newportbeachca.gov)

**CITY OF NEWPORT BEACH**  
**ZONING ADMINISTRATOR STAFF REPORT**  
November 28, 2012  
Agenda Item 4

**SUBJECT:** Capriotti's Sandwich Shop MUP - (PA2012-142)  
4221 MacArthur Blvd., Space B-2  
▪ Minor Use Permit No. UP2012-025

**APPLICANT:** Capriotti's Sandwich Shop

**PLANNER:** Benjamin M. Zdeba, Assistant Planner  
(949) 644-3253, bzdeba@newportbeachca.gov

---

**ZONING DISTRICT/GENERAL PLAN**

- **Zone:** PC-11 (Newport Place Planned Community)
- **General Plan:** MU-H2 (Mixed-Use Horizontal)

**PROJECT SUMMARY**

A minor use permit to allow a 1,834-square-foot eating and drinking establishment (Capriotti's Sandwich Shop) within a 12,479-square-foot commercial center (Newport Place Center) currently under construction. The proposed establishment includes interior seating for 28 patrons and the requested hours of operation are from 10:00 a.m. to 8:00 p.m., Monday through Saturday and 11:00 a.m. to 7:00 p.m. on Sunday. No alcohol service is proposed as part of this application.

**RECOMMENDATION**

- 1) Conduct a public hearing; and
- 2) Adopt Draft Zoning Administrator Resolution No. \_ approving Minor Use Permit No. UP2012-025 (Attachment No. ZA 1).

**DISCUSSION**

- The subject property is located west of MacArthur Boulevard within the John Wayne Airport area. Adjacent uses include Classic Q Restaurant to the north and the



Saagar Restaurant to the west. To the south are professional office uses, and to the east are professional offices and hotel (Fairmont Hotel) use.

- Capriotti's Sandwich Shop will occupy a vacant tenant space at the eastern end of the newly constructed shopping center. Access to the center is obtained through driveways along MacArthur Boulevard and Dolphin-Striker Way. The area of the subject property is 48,221 square feet (approximately 1.11 acres). The shopping center is developed with a multi-tenant building facing north toward the parking lot area and a pad building adjacent to Macarthur Boulevard.
- The General Plan designates this site MU-H2 (Mixed-Use Horizontal). The MU-H2 land use category is intended to provide for a horizontal intermixing of uses that may include regional commercial office, multi-family residential, vertical mixed-use buildings, industrial, hotel rooms, and ancillary neighborhood commercial uses. The proposed eating and drinking establishment is consistent with this land use category.
- The site is located in the PC-11 (Newport Place Planned Community) Zoning District. The proposed eating and drinking establishment is allowed with the approval of a minor use permit because the establishment does not propose to serve alcohol or have late hours of operation after 11:00 p.m. Although the requested hours of operation do not exceed 8:00 p.m., staff recommends allowing the establishment to operate between 7:00 a.m. and 11:00 p.m. to allow for greater flexibility. There are no residential properties within the area, so the 11:00 p.m. closing hour is compatible with the adjacent commercial uses.
- Due to the proposed operational characteristics, staff believes a parking requirement of one parking space per 40 square feet of net public area can be supported. With this ratio, the total number of parking spaces required is 15 (578 sq. ft. / 40 sq. ft.).
- A surface parking lot containing 65 parking spaces is provided on-site and 16 parking spaces are provided off-site on the adjacent lot (4100 Newport Place Drive). The 81 parking spaces are sufficient to accommodate the proposed mix of tenants within the shopping center (Attachment ZA 3).
- The project is compatible with existing and allowed uses within the shopping center. Other uses in the shopping center include a bank, dentist, restaurant, and other retail uses.

## **ENVIRONMENTAL REVIEW**

The project qualifies for a Class 1 (Existing Facilities) categorical exemption of the California Environmental Quality Act because it involves interior improvements to an existing, vacant shell building to create a food service, eating and drinking establishment.

**PUBLIC NOTICE**

Notice of this application was published in the Daily Pilot, mailed to all owners of property within 300 feet of the boundaries of the site (excluding intervening rights-of-way and waterways) including the applicant and posted on the subject property at least 10 days prior to the decision date, consistent with the provisions of the Municipal Code. Additionally, the item appeared on the agenda for this meeting, which was posted at City Hall and on the City website.

**APPEAL PERIOD:** An appeal may be filed with the Director of Community Development or City Clerk, as applicable, within fourteen (14) days following the date the action or decision was rendered unless a different period of time is specified by the Municipal Code (e.g., Title 19 allows ten (10) day appeal period for tentative parcel and tract maps, lot line adjustments, or lot mergers). For additional information on filing an appeal, contact the Planning Division at 949 644-3200.

Prepared by:

  
\_\_\_\_\_  
Benjamin M. Zdeba  
Assistant Planner

GR/bmz

Attachments:	ZA 1	Draft Resolution
	ZA 2	Vicinity Map
	ZA 3	Parking Requirements Table
	ZA 4	Applicant's Description
	ZA 5	Sample Menu
	ZA 6	Project Plans

# **Attachment No. ZA 1**

Draft Resolution



## **RESOLUTION NO. ZA2012-DRAFT**

### **A RESOLUTION OF THE ZONING ADMINISTRATOR OF THE CITY OF NEWPORT BEACH APPROVING MINOR USE PERMIT NO. UP2012-025 FOR CAPRIOTTI'S SANDWICH SHOP, A FOOD SERVICE, EATING AND DRINKING ESTABLISHMENT LOCATED AT 4221 MACARTHUR BOULEVARD, SUITE B-2 (PA2012-142)**

THE ZONING ADMINISTRATOR OF THE CITY OF NEWPORT BEACH HEREBY FINDS AS FOLLOWS:

#### **SECTION 1. STATEMENT OF FACTS.**

1. An application was filed by Adam Neumann on behalf of Capriotti's Sandwich Shop, with respect to property located at 4221 MacArthur Boulevard, Suite B-2, and legally described as Parcel 1 as shown on a map filed in Book 45, Page 23 of Parcel Maps, in the Office of the County Recorder of Orange County requesting approval of a minor use permit.
2. The applicant requests a minor use permit to allow, Capriotti's Sandwich Shop, an eating and drinking establishment (food service, no late hours) serving sandwiches and salads. The gross floor area of the establishment is 1,834 square feet and the interior net public area will be 578 square feet. The establishment will provide a maximum of 28 seats. The requested hours of operation are from 10:00 a.m. to 8:00 p.m., Monday through Saturday and 11:00 a.m. to 7:00 p.m. on Sunday. Alcohol service is not proposed as part of this request.
3. The subject property is located within General Commercial Site 8 of the PC-11 (Newport Place Planned Community) Zoning District and the General Plan Land Use Element category is MU-H2 (Mixed-Use Horizontal).
4. The subject property is not located within the coastal zone.
5. A public hearing was held on November 28, 2012 in the City Hall Council Chambers, 3300 Newport Boulevard, Newport Beach, California. A notice of time, place and purpose of the meeting was given in accordance with the Newport Beach Municipal Code. Evidence, both written and oral, was presented to, and considered by, the Planning Commission at this meeting.

#### **SECTION 2. CALIFORNIA ENVIRONMENTAL QUALITY ACT DETERMINATION.**

1. The project has been reviewed, and it qualifies for a categorical exemption pursuant to Section 15301 of the California Environmental Quality Act under Class 1 (Existing Facilities) of the Implementing Guidelines of the California Environmental Quality Act.
2. The Class 1 exemption includes the ongoing use of existing buildings where there is negligible or no expansion of use. The proposed project involves interior alterations to

improve a currently vacant shell building to a food service, eating and drinking establishment. The existing space will be improved with approval of a tenant improvement building permit.

### SECTION 3. REQUIRED FINDINGS.

#### *Minor Use Permit*

In accordance with Section 20.52.020.F of the Newport Beach Municipal Code, the following findings and facts in support of the findings for a use permit are set forth:

#### Finding

A. *The use is consistent with the General Plan and any applicable specific plan:*

#### Facts in Support of Finding

1. The General Plan land use designation for this site is MU-H2 (Mixed-Use Horizontal). The MU-H2 designation is intended to provide for a horizontal intermixing of uses that may include regional commercial office, multi-family residential, vertical mixed-use buildings, industrial, hotel rooms, and ancillary neighborhood commercial uses. Food service, eating and drinking is a consistent use within this land use designation. Restaurant uses can be expected to be found in this area and similar locations and are complementary to the surrounding commercial uses.
2. Eating and drinking establishments are common in the vicinity along MacArthur Boulevard and are frequented by residents, visitors, and workers. The establishment is compatible with the land uses permitted within the surrounding district.
3. The subject property is not part of a specific plan area.

#### Finding

B. *The use is allowed within the applicable zoning district and complies with all other applicable provisions of this Zoning Code and the Municipal Code:*

#### Facts in Support of Finding

1. The site is located in the PC-11 (Newport Place Planned Community) Zoning District. The PC-11 zoning district is intended to provide for commercial and light industrial use because of its central location, ideal topography, availability to four freeways, accessibility to two railroads, and its relation to the Orange County Airport. The proposed food service, eating and drinking establishment is consistent with land uses permitted by the PC-11 Zoning District.

2. The proposed use will comply with all applicable development and parking standards including those specific to the food service, eating and drinking use classification. The 81 parking spaces provided are adequate for the proposed mix of tenants.

#### Finding

- C. *The design, location, size, and operating characteristics of the use are compatible with the allowed uses in the vicinity:*

#### Facts in Support of Finding

1. The requested hours of operation are 10:00 a.m. to 8:00 p.m., Monday through Saturday and 11:00 a.m. to 7:00 p.m. on Sunday.
2. Capriotti's Sandwich Shop will occupy a vacant tenant space at the west end of the new shopping center, which was constructed earlier in 2012. The shopping center was previously entitled and reviewed for the proposed commercial tenant mixture.
3. The project includes conditions of approval to ensure that potential conflicts are minimized to the greatest extent possible. The restaurant is oriented toward the parking lot and is not near any residential properties. The applicant is also required to control trash and litter around the subject property.
4. The surrounding area contains various business office, retail, and visitor commercial uses including restaurants and take-out eating establishments. The proposed establishment is compatible with the existing and permitted uses within the area.

#### Finding

- D. *The site is physically suitable in terms of design, location, shape, size, operating characteristics, and the provision of public and emergency vehicle (e.g., fire and medical) access and public services and utilities:*

#### Facts in Support of Finding

1. The existing parking lot provides adequate circulation and parking spaces for patrons.
2. Adequate public and emergency vehicle access, public services, and utilities are provided within the renovated shopping center.
3. The project site is located within an existing retail building and the tenant space is designed and developed for an eating and drinking establishment. The design,

size, location, and operating characteristics of the use are compatible with the surrounding neighborhood.

4. The tenant improvements to the project site will comply with all Building, Public Works, and Fire Codes. All ordinances of the City and all conditions of approval will be complied with.

#### Finding

- E. Operation of the use at the location proposed would not be detrimental to the harmonious and orderly growth of the City, or endanger, jeopardize, or otherwise constitute a hazard to the public convenience, health, interest, a safety, or general welfare of persons residing or working in the neighborhood of the proposed use.*

#### Facts in Support of Finding

1. The project has been reviewed and includes conditions of approval to ensure that potential conflicts with the surrounding land uses are minimized to the greatest extent possible. The operator is required to take reasonable steps to discourage and correct objectionable conditions that constitute a nuisance in parking areas, sidewalks and areas surrounding the subject property and adjacent properties during business hours, if directly related to the patrons of the establishment.
2. The food service, eating and drinking establishment will serve the surrounding business community. The proposed establishment will provide dining services as a public convenience to workers within the surrounding area and visitors.
3. The applicant is required to install a grease interceptor, obtain Health Department approval prior to opening for business, and comply with the California Building Code to ensure the safety and welfare of customers and employees within the establishment.

#### SECTION 4. DECISION.

#### **NOW, THEREFORE, BE IT RESOLVED:**

1. The Planning Commission of the City of Newport Beach hereby approves Minor Use Permit No. UP2012-025, subject to the conditions set forth in Exhibit A, which is attached hereto and incorporated by reference.
2. This action shall become final and effective fourteen days after the adoption of this Resolution unless within such time an appeal is filed with the Director of Community Development in accordance with the provisions of Title 20 Planning and Zoning, of the Newport Beach Municipal Code.

**PASSED, APPROVED AND ADOPTED THIS 28<sup>TH</sup> DAY OF NOVEMBER, 2012.**

---

Brenda Wisneski, AICP, Zoning Administrator

DRAFT

**EXHIBIT "A"****CONDITIONS OF APPROVAL**Planning Department Conditions

1. The development shall be in substantial conformance with the approved site plan, floor plan(s) and building elevations dated with this date of approval. (Except as modified by applicable conditions of approval.)
2. This Minor Use Permit may be modified or revoked by the Zoning Administrator should they determine that the proposed uses or conditions under which it is being operated or maintained is detrimental to the public health, welfare or materially injurious to property or improvements in the vicinity or if the property is operated or maintained so as to constitute a public nuisance.
3. Any change in operational characteristics, hours of operation, expansion in area, or other modification to the approved plans, shall require an amendment to this Minor Use Permit or the processing of a new use permit.
4. This approval was based on the particulars of the individual case and does not in and of itself or in combination with other approvals in the vicinity or Citywide constitute a precedent for future approvals or decisions.
5. Minor Use Permit No. UP2012-025 shall expire unless exercised within 24 months from the date of approval as specified in Section 20.54.060 (Time Limits and Extensions) of the Newport Beach Zoning Code, unless an extension is otherwise granted.
6. Should this business be sold or otherwise come under different ownership, any future owners or assignees shall be notified in writing of the conditions of this approval by the current owner or leasing company.
7. The project is subject to all applicable City ordinances, policies, and standards, unless specifically waived or modified by the conditions of approval.
8. The applicant shall comply with all federal, state, and local laws. Material violation of any of those laws in connection with the use may be cause for revocation of this Use Permit.
9. A copy of this approval letter shall be incorporated into the Building Department and field sets of plans prior to issuance of the building permits.
10. The establishment shall provide a maximum net public area of 578 square feet and 28 seats.

11. The proposed food service, eating and drinking establishment, shall have a parking requirement of 1 space for every 40 square feet of net public area equaling a total of 7 parking spaces.
12. The hours of operation for food service, eating and drinking establishment are limited from 7:00 a.m. to 11:00 p.m., daily.
13. Live entertainment, dancing, and alcohol service shall be prohibited as a part of the regular operation.
14. A covered wash-out area for refuse containers and kitchen equipment, with minimum useable area dimensions of 36 inches wide, 36 inches deep and 72 inches high, shall be provided, and the area shall drain directly into the sewer system, unless otherwise approved by the Building Director and Public Works Director in conjunction with the approval of an alternate drainage plan.
15. All trash shall be stored within the building or within dumpsters stored in the trash enclosure (three walls and a self-latching gate) or otherwise screened from view of neighboring properties, except when placed for pick-up by refuse collection agencies. The trash enclosure shall have a decorative solid roof for aesthetic and screening purposes. The trash dumpsters shall have a top, which shall remain closed at all times, except when being loaded or while being collected by the refuse collection agency.
16. The size, design, and location of trash enclosures shall be subject to the review and approval of the Public Works and Planning Division prior to issuance of building permits.
17. The exterior of the business shall be maintained free of litter and graffiti at all times. The owner or operator shall provide for daily removal of trash, litter debris and graffiti from the premises and on all abutting sidewalks within 20 feet of the premises.
18. The applicant shall ensure that the trash dumpsters and/or receptacles are maintained to control odors. This may include the provision of either fully self-contained dumpsters or periodic steam cleaning of the dumpsters, if deemed necessary by the Planning Division. Cleaning and maintenance of trash dumpsters shall be done in compliance with the provisions of Title 14 including all future amendments (including Water Quality related requirements). The proprietor shall actively control any noise generated by the patrons of the facility.
19. Deliveries and refuse collection for the facility shall be prohibited between the hours of 10:00 p.m. and 8:00 a.m., daily, unless otherwise approved by the Planning Director, and may require an amendment to this Use Permit.
20. To the fullest extent permitted by law, applicant shall indemnify, defend and hold harmless City, its City Council, its boards and commissions, officials, officers, employees, and agents from and against any and all claims, demands, obligations, damages,

actions, causes of action, suits, losses, judgments, fines, penalties, liabilities, costs and expenses (including without limitation, attorney's fees, disbursements and court costs) of every kind and nature whatsoever which may arise from or in any manner relate (directly or indirectly) to City's approval of Capriotti's Sandwich Shop including, but not limited to Use Permit No. UP2012-025 (PA2012-142) and the determination that the project is exempt under the requirements of the California Environmental Quality Act. This indemnification shall include, but not be limited to, damages awarded against the City, if any, costs of suit, attorneys' fees, and other expenses incurred in connection with such claim, action, causes of action, suit or proceeding whether incurred by applicant, City, and/or the parties initiating or bringing such proceeding. The applicant shall indemnify the City for all of City's costs, attorneys' fees, and damages which City incurs in enforcing the indemnification provisions set forth in this condition. The applicant shall pay to the City upon demand any amount owed to the City pursuant to the indemnification requirements prescribed in this condition.

#### Building and Fire Department Conditions

21. Public sanitation facilities shall be available to the general public (patrons) during regular business hours of the operation, unless otherwise approved by the Building Department.
22. The applicant is required to obtain all applicable permits from the City Building and Fire Departments. The construction plans must comply with the most recent, City-adopted version of the California Building Code. The facility shall be designed to meet entrance, path of travel, restroom, dining room seating, and fire protection requirements as specified by the California Building Code and shall be subject to review and approval by the Building Department. Complete sets of drawings including architectural, electrical, mechanical, and plumbing plans shall be required at plan check.
23. The construction plans must meet all applicable State Disabilities Access requirements.
24. Approval from the Orange County Health Department is required prior to the issuance of a building permit.
25. A Type I hood shall be required if any cooking is conducted that produces grease laden vapors per C.F.C. Section 609.2.
26. A wet chemical extinguishing system complying with UL300 will be required if cooking is conducted that produces grease laden vapors per C.F.C. Section 904.
27. A portable fire extinguisher shall be provided and maintained per C.F.C. Section 904.11.5. A 2A 10BC shall be required for the serving area. A fire extinguisher with a class K rating shall be provided where a type I hood is required and provided with a fire extinguishing system.
28. The rear doors of the facility shall remain closed at all times. The use of the rear door shall be limited to deliveries and employee use only. Ingress and egress by patrons is prohibited unless there is an emergency.

29. All exits shall remain free of obstructions and available for ingress and egress at all times.

Revenue Department Conditions

30. A valid business license from the City of Newport Beach with sellers permit shall be required prior to start of business. Any contractors/subcontractors doing work at the subject site shall be required to obtain a valid business license from the City of Newport Beach prior to the commencement of any work on the subject site.



## **Attachment No. ZA 2**

Vicinity Map



# VICINITY MAP



Minor Use Permit No. UP2012-025  
PA2012-142

**4221 MacArthur Blvd., Space B-2**



## **Attachment No. ZA 3**

Parking Requirements Table



Land Use	Square Footage	Parking Code <sup>1</sup>	Parking Code Requirement
Bank	4,000	1/250SF Net <sup>2</sup>	16 spaces
24-Hour Convenience Market	2,358	1/250SF Net	10 spaces
Dental Office	1,368	1/200SF Gross	7 spaces
Retail	1,332	1/200SF Net	7 spaces
Food Service #1	1,417	1/40SF Net Public Area	18 spaces
Food Service #2	1,834	1/40SF Net Public Area	15 spaces
<b>Totals</b>	<b>12,309<sup>3</sup></b>	<b>N/A</b>	<b>73 spaces</b>

<sup>1</sup> Pursuant to Section III (General Development Standards for Commerce) of the Newport Place Planned Community Text

<sup>2</sup> Calculated as gross square footage to provide a conservative requirement

<sup>3</sup> 12,351 square feet entitled



## **Attachment No. ZA 4**

Applicant's Description



# Capriotti's Sandwich Shop - Newport #95

Capriotti's serves grilled and cold sub sandwiches with chips and salads, we do not serve alcohol. Service is walk up ordering and pickup.

Dinning Room will have seating for 28

Hours of operation will be 10AM-8pm Monday to Saturday, 11am-7pm Sunday

Number of employees total will be around: 15

per-shift employees: 8



# **Attachment No. ZA 5**

Sample Menu



**MENU   LOCATIONS   CONTACT**

## Cap's Specials

These incredible signature subs have earned us our reputation of "Simply the Best Since 1976!" Be sure to try "The Bobbie"

**The Bobbie®**

Homemade Turkey, Cranberry Sauce, Stuffing, and Mayo.

**Capastrami™**

Hot Pastrami, Melted Swiss Cheese, Russian Dressing, and Cole Slaw.

**Cole Turkey™**

Homemade Turkey, Provolone Cheese, Russian Dressing, Mayo and Cole Slaw

**Slaw Be Jo™**

Homemade Roast Beef, Provolone Cheese, Russian Dressing, Mayo and Cole Slaw

**Cran-Slam Club™**

A Triple Decker sandwich made on white or wheat bread. Piled high with Homemade Turkey, Cranberry Sauce, Ham, Mayo and Lettuce

## Cold Subs

Our cold subs come standard with provolone cheese, lettuce, tomato, onion and seasonings. Feel free to add on pickles, our delicious crushed peppers, sweet peppers, mayonnaise, oil, or mustard.

**Homemade Turkey**

Fresh, slow roasted, pulled turkey. We cook them every day!

**Homemade Roast Beef**

Our secret pulled roast beef recipe, slow roasted to perfection

**Italian**

A flavorful combination of italian deli meats. Made with Genoa Salami, Capicola, Prosciutini.

**Ham**

Slices of our tasty ham with your choice of cheese.

**Tuna**

Our own recipe, always fresh!

**Genoa Salami**

Lots of salami!

**Capicola**

A spicy ham full of flavor.

**Prosciutini**

A peppered ham, very tasty.

**Cheese**

Choose from any combination of Provolone, White American, or Swiss Cheese

## Hot Stuff

Grilled to perfection, our hot subs are guaranteed to warm you up and fill you up. Most are made to order so let us know what you'd like. Fried onions and hot or sweet peppers make excellent choices!

**Steak or Cheese Steak****Chicken Cheese Steak**

Mushroom Steak or Mushroom Cheese Steak

**Grilled Italian**

Our flavorful Italian meats grilled with melted provolone cheese. Add some hot peppers to spice it up!

**Meatball Sub**

with provolone or white american cheese

**Sausage**

Tasty sausage chopped and grilled. Try some melted provolone cheese or marinara sauce! These are made to order.

**Eggplant Parmesan**

Breaded eggplant, melted provolone cheese, topped with marinara sauce and parmesan cheese.

**Hamburger or Cheeseburger**

Smalls are made on a kaiser roll, mediums on a 12" roll.

**Hot Dog**

(East Coast Only)

## Sandwiches

Sandwiches are made on white, wheat, or kaiser roll. Some locations also offer rye bread. Sandwiches are a perfect option for a lighter meal or for a child. They're made to order so let us know how you like it!

**Homemade Turkey**

Fresh, slow roasted, pulled turkey

**Homemade Roast Beef**

Our secret roast beef recipe, slow roasted to perfection and pulled by hand

**Ham & Cheese****Tuna**

Our own recipe, always fresh!

## Vegetarian Menu

Our delicious vegetarian menu is made with soy products and tasty vegetables. Other vegetarian items may be available, just ask us!

**Vegetarian Turkey Sub****Vegetarian Cheesesteak****Eggplant Parmesan**

**Vegetarian Hamburger or Cheeseburger**

Smalls are made on a kaiser roll, medium on a 12" roll.

**Vegetarian Hot Dog**  
(East Coast Locations)**Misc.****Soup of the Day**  
(at participating locations)**Desserts**  
(Selections vary at locations)

[Home](#) | [Menu](#) | [Locations](#) | [Contact](#) | [Press](#) | [Franchising](#)

©2012 Capriotti's Sandwich Shop | [mademobile](#)

# **Attachment No. ZA 6**

Project Plans



OWN = PROVISIONAL/PROVISIONAL GC = GRAPHIC CONTRACTOR LL = LANDLORD ARCH = ARCHITECT EX = EXISTING NA = NOT APPLICABLE	SUPPLIED BY:	INSTALLED BY:	COMMENTS:
ITEM:			
PERMIT SUBMITTAL PERMIT SUBMITTAL PERMIT PICK UP CERTIFICATE OF OCCUPANCY	ARCH OWN OWN GC	NA NA NA NA	Building (including Mech, Elec, Plumb) & Environmental Health
<b>INFRASTRUCTURE</b>			
			<i>GC to provide all work within suite unless otherwise noted</i>
WATER / SEWER TO SUITE	LL	LL	
ELECTRIC TO SUITE	LL	GC	
TELEPHONE TO SUITE	GC	GC	
GAS TO SUITE	LL	GC	
ELECTRIC METER	GC	GC	Account set up by Owner
GAS METER	GC	GC	Account set up by Owner
HVAC UNITS	GC	GC	
GREASE TRAP	NA	GC	EXISTING GREASE TRAP
<b>LIFE SAFETY</b>			
FIRE ALARM SYSTEM	LL	LL	
FIRE SPRINKLER SYSTEM	GC	GC	
FIRE EXTINGUISHERS	GC	GC	GC shall coordinate quantities & locations with Fire Marshal
<b>ELECTRONICS</b>			
SOUND SYSTEM	OWN	OWN	GC to provide power as required - Coordinate with Owner
SECURITY SYSTEM	OWN	OWN	GC to provide power as required - Coordinate with Owner
TELEPHONE SYSTEM	GC	GC	GC TO RUN ALL PHONE LINES.
POINT OF SALE SYSTEM	GC	GC	GC TO RUN ALL CAT 5 CABLE - COORDINATE WITH OWNER
<b>CONSTRUCTION ELEMENTS</b>			
KITCHEN EQUIPMENT	OWN	GC	GC SHALL MAKE ALL FINAL CONNECTIONS.
WATER HEATER	GC	GC	
INTERIOR SIGNAGE	OWN	GC	
INTERIOR DECOR	OWN	GC	
GRAPHICS AND ARTWORK	OWN	GC	
FURNITURE	OWN	GC	TABLES AND CHAIRS
EXTERIOR SIGNAGE	OWN	OWN	GC TO PROVIDE ROOF ACCESS AND ELECTRICAL CONNECTIONS
TOILET PAPER DISPENSERS	OWN	GC	
ANSUL SYSTEM	OWN	OWN	GC TO COORDINATE
ALL BEVERAGE DISPENSING	OWN	OWN	GC TO COORDINATE
WALL AND FLOOR TILE	OWN	GC	GC TO COORDINATE



4221 MACARTHUR BLVD., STE. B-02  
NEWPORT BEACH, CA 92660

# PERMIT SET 10-19-2012

REV.	
	• ARCHITECTURAL
	G0.0 COVER SHEET & INDEX
	G0.1 GENERAL NOTES & EXISTING PLAN
	G0.2 GENERAL NOTES
	A1.0 EXISTING SITE PLAN
	A2.0 FLOOR PLAN
	A2.3 REFLECTED CEILING PLAN
	A2.4 SUSPENDED CEILING DETAILS
	A2.5 FINISH FLOOR
	A2.7 FURNITURE / EQUIPMENT PLAN & SCHEDULE
	A3.0 EXTERIOR ELEVATIONS
	A5.0 ENLARGED RESTROOM PLANS & ELEVATIONS
	A6.0 INTERIOR ELEVATIONS
	A6.1 INTERIOR ELEVATIONS
	A8.0 WALL TYPES, SECTIONS, & DETAILS
	A8.1 SECTIONS & DETAILS
	• MECHANICAL
	MEP1.1 MEP PLAN (ROOF PLAN)
	M1.1 MECHANICAL PLAN
	M2.1 KITCHEN HOOD DETAILS
	M2.2 KITCHEN HOOD DETAILS
	M2.3 KITCHEN HOOD DETAILS
	M3.1 MECHANICAL SCHEDULES & SPECIFICATIONS
	• ELECTRICAL
	E1.1 LIGHTING PLAN
	E1.2 TITLE 24 COMPLIANCE FORMS
	E1.3 TITLE 24 COMPLIANCE FORMS
	E1.4 TITLE 24 COMPLIANCE FORMS
	E1.5 TITLE 24 COMPLIANCE FORMS
	E2.1 POWER PLAN
	E3.1 ELECTRICAL PANEL SCHEDULES
	E4.1 ELECTRICAL SPECIFICATIONS
	• PLUMBING
	P1.1 PLUMBING PLAN
	P2.1 PLUMBING RISER DIAGRAM
	P3.1 PLUMBING SCHEDULE AND SPECIFICATIONS

The map shows the Newport Beach area. At the top, a large arrow points from the left towards the center, indicating the direction to Capriotti's. The map includes major roads like the 405 Freeway, Newport Blvd, and various local streets. The location of Capriotti's is marked with a red dot and labeled. Other businesses shown include McDonald's, various restaurants, and hotels. The map also shows the coastline and the Pacific Ocean.

Capriotti's

MACARTHUR BLVD.

MACDON BLVD.

DOLPHIN STRIKER W.

**• PROPERTY LEGAL DESCRIPTION:**  
 THE PORTION OF LOT 4 OF TRACT NO. 7770 IN THE CITY OF NEWPORT BEACH, COUNTY OF ORANGE, STATE OF CALIFORNIA, AS SHOWN ON A MAP RECORDED IN BOOK 238, PAGES 19 AND 17 OF MISCELLANEOUS MAPS, RECORDS OF SAID COUNTY, DESCRIBED AS FOLLOWS:  
 PARCEL 1, AS SHOWN ON A MAP FILED IN BOOK 45, PAGE 23 OF PARCEL MAPS, IN THE OFFICE OF THE COUNTY RECORDER OF SAID COUNTY.  
 EXCEPTING THEREFROM THE RIGHTS OF ALL MINERALS, PETROLEUM, GAS AND OTHER HYDROCARBON SUBSTANCE OF SAID REAL PROPERTY DESCRIBED ABOVE, TO BE RESERVED BY THE NEWPORT BEACH, A CONTINGENT, COMPOSED OF ESSEY DEVELOPMENT COMPANY, INC., A NEVADA CORPORATION, AND ATLAS REALTY COMPANY, A TEXAS CORPORATION (DOING BUSINESS IN CALIFORNIA AS ATLAS REALTY COMPANY, A CALIFORNIA CORPORATION), BY AND UNDER A DEED DATED NOVEMBER 1, 1972 IN BOOK 45, PAGE 772 OF SAID RECORDS, IN WELLS THE RIGHT TO ENTER UPON THE SURFACE OF SAID REAL PROPERTY FOR THE PURPOSE OF EXPLORING FOR AND/OR PRODUCING THE MINERAL PETROLEUM, GAS AND OTHER HYDROCARBON SUBSTANCES SO RESERVED.

**• PROJECT DESCRIPTION**  
 THE SCOPE OF THIS PROJECT IS A REMODEL AND CHANGE OF OCCUPANCY OF AN EXISTING SHELL SPACE INTO A NEW RESTAURANT FOR THE ABOVE NAMED TENANT LOCATED AT: 4221 MACARTHUR BLVD., STE. B-02, NEWPORT BEACH, CA 92660

**• APPLICABLE BUILDING CODES**

JURISDICTION	CITY OF NEWPORT BEACH, CA	CODES	AMENDMENTS
BUILDING	2010 CBC		LOCAL AMENDMENTS
FIRE	2010 CFC		LOCAL AMENDMENTS
PLUMBING	2010 CPC		LOCAL AMENDMENTS
Mechanical	2010 CMC		LOCAL AMENDMENTS
ELECTRICAL	2010 CEC		LOCAL AMENDMENTS
ACCESSIBILITY			LOCAL AMENDMENTS
ENERGY	2008 BLDG ENERGY EFFICIENCY STDS.		LOCAL AMENDMENTS
OTHER	2010 CBCB		LOCAL AMENDMENTS

**• BUILDING DATA**

ZONING CLASSIFICATION:	CUPD-CU2-4
CONSTRUCTION TYPE:	V-B - FULLY SPRINKLERED
SEISMIC DESIGN CATEGORY:	NA
AUTOMATIC SPRINKLER SYSTEM:	YES
FIRE ALARM SYSTEM:	YES
NUMBER OF STORIES:	01

**• PROJECT DATA**

OCCUPANCY CLASSIFICATION:	B
GROSS FLOOR AREA:	1,834 SF
TOTAL OCCUPANT LOAD:	43
MINIMUM % OF REQ. EJECTS:	1

- **OWNER:**  
KCI INVESTMENTS  
4033 SO. DEAN MARTIN DRIVE  
LAS VEGAS, NV 89103  
TEL.: 702.834.7101  
FACSIMILE: 702.834.7105  
CONTACT: Herb Press
- **ARCHITECT:**  
T. M. MORGAN ARCHITECT  
921 N. RIVERFRONT BLVD. SUITE 100A  
DALLAS, TX 75207  
TEL.: 214.659.9051  
FACSIMILE: 214.659.9001  
CONTACT: Tom Morgan
- **LANDLOCK CONTACT**  
RIDGEWAY DEVELOPMENT  
2804 LAFAYETTE AVENUE  
NEWPORT BEACH, CA 92663  
TEL.: 949.723.5854  
CONTACT: Tod Ridgeway
- **MEP CONSULTANT:**  
BANNISTER ENGINEERING  
704 HUNTERS ROW COURT, SUITE 100  
MANSFIELD, TX 76063  
TEL.: 817.842.2094  
FACSIMILE: 817.842.2095  
CONTACT: Michael Siebenhall

REVISION LOG		
• REVISION	• DATE	• DESCRIPTION
               	10/17/2012	CITY COMMENTS

RIDGEWAY/WHITNEY  
2804 Lafayette Avenue  
Newport Beach, California  
92663

NO	REVISIONS:	DATE:
1	HEALTH/CITY COMMENTS	10/19/
2		
3		
4		
5		
6		
7		
8		
9		
10		

PERMIT ISSUE DATE:	10/19/201
CONSTRUCTION ISSUE DATE:	10/19/201

DRAWING TITLE:  
COVER SHEET  
& INDEX

DRAWING NUMBER

GO.0

PA2012-142 for UP2012-025  
4221 MacArthur Blvd., Space B-2  
Capriotti's Sandwich Shop

GENERAL NOTES

A. GENERAL

1. THE GENERAL CONDITIONS OF THE CONTRACT FOR CONSTRUCTION, A.I.A. STANDARD FORM A201 - CURRENT EDITION, ARE HEREBY INCORPORATED INTO THIS DOCUMENT EXCEPT AS SPECIFICALLY MODIFIED BELOW.
2. THE CONTRACTOR SHALL SECURE AND PAY FOR THE BUILDING PERMIT AND OTHER PERMITS AND GOVERNMENTAL FEES, LICENSES AND INSPECTIONS NECESSARY FOR PROPER EXECUTION AND COMPLETION OF THE WORK. SCHEDULING OF APPROVALS AND INSPECTIONS BY AUTHORITIES HAVING JURISDICTION OVER THE WORK IS THE RESPONSIBILITY OF THE CONTRACTOR.
3. THE CONTRACT DOCUMENTS CONVEY DESIGN INTENT AND THE GENERAL TYPE OF CONSTRUCTION DESIRED ARE INTENDED TO APPLY TO THE FINEST QUALITY OF CONSTRUCTION, MATERIAL AND WORKMANSHIP THROUGHOUT.
4. ITEMS NOTED 'BY OWNER' IN THESE CONTRACT DOCUMENTS SHALL BE PROVIDED BY THE OWNER AND INSTALLED BY THE GENERAL CONTRACTOR OR HIS FORCES. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR PROVIDING ALL ACCESSORY MATERIALS REQUIRED TO INSTALL SUCH ITEMS AND MAKE FINAL CONNECTIONS.
5. PRIOR TO SUBMITTING A PROPOSAL OR COMMENCEMENT OF WORK, THE CONTRACTOR SHALL VISIT THE PROJECT SITE TO COMPARE THE SCOPE OF WORK SHOWN ON THE DRAWINGS AND OTHER CONTRACT DOCUMENTS WITH EXISTING CONDITIONS. PROMPTLY REPORT ANY ERRORS, OMISSIONS, INCONSISTENCIES OR OTHER DETRIMENTAL CONDITIONS TO THE ARCHITECT. IF THE CONTRACTOR FAILS TO PERFORM THIS OBLIGATION, THE CONTRACTOR WILL BE RESPONSIBLE FOR ALL COSTS AND DAMAGES ASSOCIATED WITH ACTIONS REQUIRED TO CORRECT UNREPORTED CONDITIONS THAT OTHERWISE COULD HAVE BEEN AVOIDED.
6. IN THE EVENT THAT DISCREPANCIES ARE FOUND BETWEEN DRAWINGS AND/OR SPECIFICATIONS, THE CONTRACTOR SHALL REQUEST A CLARIFICATION FROM THE ARCHITECT IN WRITING. ARCHITECTS RESPONSE TO THE CONTRACTORS REQUEST FOR INFORMATION SHALL NOT BE CAUSE FOR A CHANGE IN THE CONTRACT AMOUNT UNLESS IT IS AGREED THAT THE ORIGINAL SCOPE OF WORK HAS BEEN ALTERED BY THE RESPONSE.
7. THE SPECIFICATIONS AND ALL CONSULTANT DRAWINGS ARE SUPPLEMENTAL TO THE ARCHITECTURAL DRAWINGS. IT SHALL BE THE CONTRACTORS RESPONSIBILITY TO COORDINATE WITH THE ARCHITECTURAL DRAWINGS BEFORE THE INSTALLATION OF ANY OF THE CONSULTANTS WORK AND TO BRING ANY DISCREPANCIES OR CONFLICTS TO THE ARCHITECTS ATTENTION FOR CLARIFICATION. IMPROPERLY INSTALLED WORK SHALL BE CORRECTED BY THE GENERAL CONTRACTOR AT HIS EXPENSE AND AT NO EXPENSE TO THE ARCHITECT, HIS CONSULTANTS OR THE OWNER.
8. PRIOR TO BEGINNING WORK, THE CONTRACTOR SHALL FURNISH A CONSTRUCTION SCHEDULE SHOWING THE CHRONOLOGICAL PHASES OF WORK, SCHEDULE OF VALUES, AND INSURANCE CERTIFICATE. THIS SCHEDULE SHALL INDICATE ORDERING LEAD TIMES, A BEGINNING AND END DATE FOR EACH PHASE AND A PROJECTED COMPLETION DATE FOR THE ENTIRE PROJECT.
9. THE CONTRACTOR IS WHOLLY RESPONSIBLE FOR THE COORDINATION AND SCHEDULING OF THE WORK EFFORTS FOR ALL ENGINEERS, SUBCONTRACTORS, CRAFTSMEN AND TRADESMEN REQUIRED TO COMPLETE THE JOB AND SHALL BE RESPONSIBLE FOR PROVIDING THEM WITH FULL SETS OF CURRENT DRAWINGS, ADDENDUM, AND OTHER SUPPLEMENTAL INFORMATION PERTINENT TO THE COMPLETION OF THE WORK.
10. CONTRACTOR SHALL COORDINATE THE INSTALLATION OF THE VARIOUS TRADE ITEMS WITHIN THE SPACE AND ABOVE THE CEILINGS (INCLUDING BUT NOT LIMITED TO, STRUCTURAL MEMBERS, CONDUITS, RACEWAYS, LIGHT FIXTURES, CEILING SYSTEM AND ANY SPECIAL STRUCTURAL SUPPORTS REQUIRED) AND SHALL BE RESPONSIBLE FOR MAINTAINING THE FINISH CEILING HEIGHT ABOVE THE FINISH FLOOR INDICATED IN THE DRAWINGS AND THE FINISH SCHEDULE.
11. THE CONTRACTOR SHALL PROVIDE TEMPORARY LIGHTING AND ELECTRICAL SERVICE FOR TRADES.
12. UNLESS OTHERWISE STIPULATED IN THE CONTRACT DOCUMENTS, THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROVISION, STORAGE AND PAYMENT OF ALL LABOR, MATERIALS, TAXES, EQUIPMENT, TOOLS, CONSTRUCTION EQUIPMENT, MACHINERY, TRANSPORTATION AND OTHER FACILITIES NECESSARY FOR PROPER EXECUTION AND COMPLETION OF THE WORK WHETHER OR NOT IT IS SPECIFICALLY CALLED OUT OR DETAILED ON THE DRAWINGS.
13. THE CONTRACTOR WARRANTS TO THE OWNER THAT MATERIALS AND EQUIPMENT FURNISHED UNDER THE CONTRACT WILL MEET INDUSTRY STANDARDS AND BE NEW AND OF GOOD QUALITY UNLESS OTHERWISE PERMITTED BY THE CONTRACT DOCUMENTS. THE WORK WILL BE INSTALLED PER MANUFACTURER'S SPECIFICATIONS, FREE FROM DEFECTS AND WILL BE COMPLETED IN A NEAT AND WORKMANLIKE MANNER ACCEPTABLE TO THE OWNER.
14. THE CONTRACTOR SHALL PROMPTLY CORRECT IN A PROFESSIONAL MANNER, AT NO COST TO THE OWNER AND WITHOUT CHANGE IN CONTRACT TIME, ALL NON-CONFORMING OR DEFECTIVE WORK AND DAMAGES CAUSED BY HIS WORK OR WORKMEN WHETHER DISCOVERED BEFORE OR AFTER SUBSTANTIAL COMPLETION.
15. THE CONTRACTOR SHALL INSPECT ALL EQUIPMENT AND SYSTEMS FOR PROPER OPERATIONS UPON SUBSTANTIAL COMPLETION OF PROJECT.
16. THE CONTRACTOR SHALL THOROUGHLY CLEAN THE ENTIRE PROJECT SITE AND ADJACENT AFFECTED SPACES TO THE SATISFACTION OF THE OWNER.
17. THE GENERAL CONTRACTOR SHALL PROVIDE THE FOLLOWING REPORTS AND GUARANTEES TO THE ARCHITECT OR OWNER'S REPRESENTATIVE.
  - A. CITY ELECTRICAL INSPECTOR'S CERTIFICATE OF COMPLIANCE WITH CITY REQUIREMENTS.
  - B. CITY PLUMBING INSPECTOR'S CERTIFICATE OF COMPLIANCE WITH CITY REQUIREMENTS
  - C. CITY FIRE MARSHALL'S CERTIFICATE OF COMPLIANCE WITH CITY REQUIREMENTS.
  - D. CITY BUILDING INSPECTOR'S CERTIFICATE OF COMPLIANCE WITH CITY REQUIREMENTS.
  - E. STATE DIVISION OF HEALTH CERTIFICATE OF COMPLIANCE WITH CITY REQUIREMENTS.
  - F. CITY CERTIFICATE OF OCCUPANCY.

B. DRAWING CONVENTIONS

1. DIMENSIONS TAKE PRECEDENCE OVER SCALE ON THE CONSTRUCTION DRAWINGS. NOTIFY THE CITY/ARCHITECT/OWNER + ARCHITECTURE OF DISCREPANCIES BETWEEN DRAWING DIMENSIONS AND FIELD CONDITIONS.
2. PLAN DIMENSIONS ARE GIVEN TO FACE OF STUDS UNLESS OTHERWISE NOTED.
3. PARTITION THICKNESS IS DERIVED FROM DESCRIPTION OF THE PARTITION CONSTRUCTION AND/OR DESIGNATED DETAIL.
4. PARTITIONS THAT INTERSECT INTERIOR OR EXTERIOR GLAZED WALLS ARE TO CENTER ON MULLIONS AND PERPENDICULAR TO EXTERIOR WALL UNLESS DETAILED OTHERWISE.
5. UNLESS OTHERWISE NOTED, PARTITIONS AND OTHER ELEMENTS ON THE DRAWING THAT ARE DRAWN AT AN OBLIQUE ANGLE ARE TO BE CONSTRUCTED AT A 45-DEGREE ANGLE TO THE MAIN GRID.

B. DRAWING CONVENTIONS (CONT.)

6. UNLESS DIMENSIONED OTHERWISE, DEPTH OF FURRING ON COLUMNS AND OTHER ELEMENTS IS TO BE HELD TO THE MINIMUM THICKNESS REQUIRED TO CONCEAL MECHANICAL, PLUMBING OR ELECTRICAL COMPONENTS.
7. UNLESS OTHERWISE INDICATED, POSITION DOOR JAMBS 4" OFF THE FACE OF ADJACENT INTERSECTING PARTITIONS OR CENTER ON PARTITION.
8. OUTLETS THAT OCCUR ON OPPOSITE SIDES OF THE SAME PARTITION ARE TO BE STAGGERED HORIZONTALLY A MINIMUM OF 12" TO MINIMIZE SOUND TRANSMISSION.

D. GENERAL CONSTRUCTION

1. CONTRACTOR SHALL VERIFY ALL GRID LINE COORDINATES AND CHECK THEM AGAINST DIMENSIONS SHOWN ON PLANS AND DETAILS. ARCHITECT SHALL BE NOTIFIED OF ANY DISCREPANCY DURING STAKING.
2. ALL LANDSCAPE MATERIALS DISPLACED OR DISTURBED AS A RESULT OF CONSTRUCTION SHALL BE REPLACED OR REPAIRED TO ORIGINAL CONDITION.
3. THE CONTRACTOR SHALL FIRMLY ANCHOR PARTITIONS PER JURISDICTION AND INDUSTRY STANDARDS AND USE METAL TRIM ACCESSORIES AT EXPOSED CORNERS, EDGES AND ENDS IN PLASTER AND DRYWALL PARTITIONS.
4. PROVIDE WOOD BLOCKING FOR ALL WALL MOUNTED PLUMBING FIXTURES, TOILET ACCESSORIES, CABINETS, AND TABLES. ALL WOOD BLOCKING IS TO BE FIRE RETARDANT.
5. DO NOT PUNCH OR USE DECK TO SUPPORT SUSPENDED CEILING. SUSPENDED CEILINGS AND STUD PARTITION FRAMING SHALL BE SUPPORTED FROM STRUCTURAL ROOF FRAME.
6. THE CONTRACTOR SHALL PROVIDE ACCESS PANELS REQUIRED FOR MECHANICAL, ELECTRICAL AND PLUMBING INSTALLATIONS PER LOCAL BUILDING CODES. LOCATIONS SHALL BE COORDINATED WITH ARCHITECT PRIOR TO INSTALLATION.
7. CEILING JOINTS IN THE FIELD SHALL BE SQUARE, LEVEL AND PERFECTLY ALIGNED WITH EACH OTHER AND WITH THE RECESSED LIGHT FIXTURES. ALL RECESSED FIXTURES SHALL BE SET FLUSH INTO CEILING.
8. WIRING AND CONDUIT IS TO BE CONCEALED IN PARTITIONS WITH ALL OUTLETS, SWITCHES AND SIMILAR DEVICES MOUNTED IN RECESSED JUNCTION BOXES WITH FLUSH COVER PLATES. SURFACE MOUNTED CONDUIT, WIREMOLD, OUTLETS, ETC. WILL NOT BE PERMITTED UNLESS OTHERWISE NOTED.
9. VERIFY EXACT DIMENSIONS OF ALL OWNER AND/ OR TENANT SUPPLIED EQUIPMENT, FEATURES AND FIXTURES TO ASSURE A PROPER FIT WHERE EQUIPMENT, FEATURES AND FIXTURES ARE SHOWN BUILT-IN TO NEW MILLWORK, UNDER COUNTER AND BETWEEN NEW AND EXISTING PARTITIONS.

10. COMMUNICATION, DATA, SECURITY AND SIMILAR SYSTEMS WILL BE FURNISHED AND INSTALLED BY THE OWNER UNLESS OTHERWISE NOTED IN THE CONTRACT DOCUMENTS. ITS SHALL BE THE RESPONSIBILITY OF THE CONTRACTOR TO COORDINATE WITH THE TENANT'S VENDORS AND PROVIDE CONDUIT, BOXES AND OTHER ROUGH-IN REQUIREMENTS TO FACILITATE FINAL WIRING INSTALLATION.

11. LOCKSETS SHALL BE 'KEYED' IN ACCORDANCE WITH OWNER REQUIREMENTS. 'KEYS' ARE TO BE DELIVERED TO OWNER PROPERLY TESTED. THE NUMBER OF MASTER AND PASS KEYS SHALL BE COORDINATED WITH OWNER.

12. PROVIDE WATER RESISTANT GYPSUM BOARD AT ALL TILE LOCATIONS, PLASTIC PANEL LOCATIONS, AND MECHANICAL ROOM WALLS.

13. THE CONTRACTOR SHALL BE RESPONSIBLE FOR COMPLYING WITH LOCAL V.O.C. REGULATIONS FOR MATERIALS USED IN CONSTRUCTION.

14. SPACES BEING SURFACED SHALL BE CLOSED TO TRAFFIC AND OTHER WORK DURING THE LAYING OF FLOORING, STONE, WOOD, OR OTHER MATERIAL. FINISHED FLOORS SHALL BE COVERED AFTER INSTALLATION FOR PROTECTION.

15. WOOD CASEWORK SHALL CONFORM TO ARCHITECTURAL WOODWORK INSTITUTE (AWI) 'PREMIUM GRADE' QUALITY STANDARDS AND SHALL BE 'FLUSH OVERLAY' CONSTRUCTION UNLESS DETAILED OTHERWISE ON THE DRAWINGS.

16. PLASTIC LAMINATE CASEWORK SHALL CONFORM TO ARCHITECTURAL WOODWORK INSTITUTE (AWI) 'CUSTOM GRADE' QUALITY STANDARDS AND SHALL BE 'FLUSH OVERLAY' CONSTRUCTION UNLESS DETAILED OTHERWISE ON THE DRAWINGS.

17. CASEWORK SHALL BE SCRIBED TO WALL OR CEILING. CONTRACTOR SHALL COORDINATE WITH OTHER INVOLVED TRADES.

E. FIRE / LIFE SAFETY

1. ALL REQUIRED PERMITS AND APPROVALS MUST BE OBTAINED FROM THE FIRE DEPARTMENT BEFORE BUILDINGS ARE OCCUPIED.
2. PROVIDE OCCUPANCY SIGNS CONFORMING TO APPLICABLE BUILDING CODE REQUIREMENTS
3. PROVIDE ADDITIONAL EXIT SIGNS AND FIRE EXTINGUISHERS IN TYPE, NUMBER AND LOCATION AS DIRECTED BY THE FIRE DEPARTMENT FIELD INSPECTOR
4. DURING CONSTRUCTION THE GENERAL CONTRACTOR SHALL PROVIDE A PORTABLE FIRE EXTINGUISHER WITH A RATING OF NOT LESS THAN 2-A WITHIN (75 FT.) FOOT TRAVEL DISTANCE TO ALL PORTIONS OF THE BUILDING ON EACH FLOOR

CODE SUMMARY

LEASE SPACE AREA:	CBC	1,834 SQ. FT
CIBC SECTION 207, INSIDE OF EXTERIOR WALLS AND SEPARATION WALLS		
OCCUPANCY CLASSIFICATION:	GROUP B	
SECTION 203		
BUILDING TYPE:	TYPE V-B - FULLY SPRINKLERED	
SECTION 204		
OCCUPANT LOAD:	KITCHEN (KITCHENS, COMMERCIAL)-	729 SF / 200 = 4
QUEING/DINING AREA		578 SF / 15 = 39
TOTAL		43

F. REQUIRED APPROVALS AND SUBMITTALS

1. WHERE THE TERMS 'APPROVED EQUAL', 'OTHER APPROVED', 'EQUAL TO', 'ACCEPTABLE' OR OTHER GENERAL QUALIFYING TERMS ARE USED, IT SHALL BE UNDERSTOOD THAT REFERENCE IS MADE TO THE PLUMBING AND JUDGMENT OF THE ARCHITECT AND MUST BE SUBMITTED FOR APPROVAL PRIOR TO PURCHASE OR USE.
2. THE CONTRACTOR SHALL HAVE (10) WORKING DAYS FROM AWARD OF THE CONTRACT TO SUBMIT SUBSTITUTIONS OF SPECIFIED PRODUCTS OR WORK FOR REVIEW BY ARCHITECT AND SHALL INCLUDE CUT SHEETS WITH SPECIFICATIONS AND REASONS FOR SUBSTITUTION. THE ARCHITECT SHALL RESPOND IN (10) WORKING DAYS FROM RECEIPT OF SUBMITTAL. NO SUBSTITUTIONS SHALL BE ACCEPTED AFTER THE INITIAL TIME LIMIT HAS EXPIRED.
3. THE CONTRACTOR SHALL REVIEW, SIGN, DATE AND SUBMIT A MINIMUM OF (3) SETS OF COMPLETE AND DETAILED SHOP DRAWINGS, FINISHES, FIXTURE AND EQUIPMENT CUT SHEETS TO ARCHITECT FOR REVIEW. THE ARCHITECT SHALL HAVE (10) WORKING DAYS TURNAROUND TIME FROM RECEIPT OF SUBMITTAL. ALL SHOP DRAWINGS AND CUT SHEETS SIGNED 'REVIEWED' SHALL SUPERSEDE ORIGINAL DRAWINGS IN DESIGN APPEARANCE ONLY. CONTRACTORS SHALL ASSUME RESPONSIBILITY FOR ERRORS IN THEIR DRAWINGS.
4. IN THE EVENT THAT THE AFOREMENTIONED DRAWINGS, SPECIFICATIONS, ETC. ARE NOT SUBMITTED FOR REVIEW AND APPROVAL, THE CONTRACTOR SHALL ASSUME FULL RESPONSIBILITY FOR THE REPLACEMENT, CORRECTION OR ACQUISITION OF PRODUCTS TO COMPLY WITH OWNER'S SPECIFICATION AND APPROVAL.
5. THE CONTRACTOR SHALL PROVIDE CHALK LINES ON THE SLAB OF PARTITIONS FOR APPROVAL PRIOR TO FRAMING AND SHALL NOTIFY ARCHITECT OF ANY DEVIATION FROM CONSTRUCTION DIMENSIONS OR CLEARANCES AS DESIGNATED ON THE DRAWINGS OR OF APPARENT CONSTRUCTION CONFLICTS.
6. UPON SUBSTANTIAL COMPLETION OF WORK, THE HVAC SYSTEM SHALL BE BALANCED BY A QUALIFIED ENGINEER AND A WRITTEN REPORT SHALL BE SUBMITTED TO THE OWNER.
7. UPON SUBMISSION OF THE 'FINAL APPLICATION FOR PAYMENT', THE CONTRACTOR SHALL PROVIDE THE OWNER WITH (1) SET OF AS-BUILT DOCUMENTATION INCLUDING DRAWINGS, SPECIFICATIONS, ADDENDA, CHANGE ORDERS, PRODUCT DATA, EQUIPMENT WARRANTIES AND MANUALS, FINISH SAMPLES AND OTHER REQUIRED SUBMITTALS. THE CONTRACTOR SHALL PROVIDE THE OWNER WITH A WRITTEN WARRANTY COVERING ALL WORK PERFORMED UNDER THE CONTRACT. WARRANTY SHALL BE FOR A PERIOD OF ONE YEAR COMMENCING ON THE DATE OF SUBSTANTIAL COMPLETION AND SHALL BE INCLUDED WITH THIS SUBMITTAL.
8. THE CONTRACTOR SHALL SUPPLY LIEN WAIVERS RELATING TO ALL WORK WITH THE 'FINAL APPLICATION FOR PAYMENT' TO BE REVIEWED FOR 'FINAL CERTIFICATE OF PAYMENT'.

G. CHANGES IN WORK

1. THE OWNER WITHOUT INVALIDATING THE CONTRACT, MAY ORDER EXTRA WORK OR MAKE CHANGES BY ALTERING, ADDING TO OR DEDUCTING FROM THE WORK. THE CONTRACT SUM BEING ADJUSTED ACCORDINGLY. SUCH WORK SHALL BE EXECUTED UNDER THE CONDITIONS OF THE ORIGINAL CONTRACT EXCEPT THAT ANY CLAIM FOR EXTENSIONS OF TIME CAUSED THEREBY SHALL BE INDICATED ON THE CHANGE ORDER.

2. CLAIMS FOR ADDITIONAL WORK WILL BE SUBMITTED IN WRITING FOR REVIEW BY ARCHITECT AND OWNER AND SHOULD INCLUDE A COMPLETE DESCRIPTION OF THE WORK, MATERIALS BEING USED, THE ROOM NUMBER OR AREA AFFECTED, AND THE AUTHORIZATION UNDER WHICH THE WORK IS BEING PERFORMED.

CITY OF NEWPORT BEACH  
COMMUNITY DEVELOPMENT DEPARTMENT  
BUILDING DIVISION  
3300 NEWPORT BOULEVARD | P.O. BOX 1768 | NEWPORT BEACH, CA 92658  
WWW.NEWPORTBEACHCA.GOV | (949) 644-3200

TENANT IMPROVEMENT GENERAL NOTES

1. ALL WORK SHALL COMPLY WITH 2010 CBC; 2010 CPC; 2010 CEC; 2010 CMC; 2008 BUILDING ENERGY EFFICIENCY STANDARDS (BEES) & THE NEWPORT BEACH MUNICIPAL CODE (NBMC).
2. PROVIDE NON-COMBUSTIBLE INTERIOR PARTITIONS USING METAL STUDS IN TYPE I AND TYPE II CONSTRUCTION. CBC 603.1 AND TABLE 601
3. ALL CORRIDORS SHALL MAINTAIN A MINIMUM 44 INCH CLEAR WIDTH THROUGHOUT THE TENANT SPACE AND BUILDING EXITS, WHEN SERVING 50 OR MORE PERSONS. CBC 1018.2
4. CORRIDORS AND EXIT PATHS SHALL HAVE EGRESS LIGHTING WITH EMERGENCY POWER BACK-UP POWER SUPPLY. CBC 1006.3
5. EXIT SIGNAGE SHALL HAVE AN ALTERNATE POWER SOURCE. CBC 1011.1 & 1011.5.3
6. THE MAXIMUM OCCUPANT LOAD SHALL BE POSTED IN EACH ASSEMBLY, DINING AND/OR WAITING AREA, AS STATED ON THE PLANS. CBC 1004.3
7. PROVIDE FIRE EXTINGUISHERS (2-A, 10-B, C) THROUGHOUT EACH TENANT SUITE, MINIMUM ONE EXTINGUISHER PER SUITE, WITH MAXIMUM DISTANCE OF 75 FT FROM ANY POINT TO A FIRE EXTINGUISHER.
8. FIRE SPRINKLER DRAWINGS SHALL BE SUBMITTED AND PERMIT ISSUED WITHIN TWO WEEKS FROM BUILDING PERMIT ISSUANCE.
9. FIRE ALARM DRAWINGS SHALL BE SUBMITTED AND PERMIT ISSUED WITHIN TWO WEEKS FROM BUILDING PERMIT ISSUANCE.

ELECTRICAL, MECHANICAL & PLUMBING

1. USE RIGID METAL CONDUIT IN ALL AREAS EXPOSED TO WEATHER.
2. PROVIDE GROUND WIRE INSIDE ALL FLEXIBLE METAL CONDUIT.
3. METAL CONDUIT SHALL NOT BE INSTALLED IN CONTACT WITH EARTH.
4. ALL EQUIPMENT TO BE U.L. LISTED OR EQUIVALENT.
5. ALL WASTE LINES SHALL BE INSTALLED WITH A MINIMUM 2% SLOPE.
6. BATHROOM FLOORS AND WALLS TO HAVE HARD, SMOOTH, NONABSORBENT FINISH TO A HEIGHT OF 48 INCHES ABOVE FLOOR.

BASED ON 2010 CALIFORNIA BUILDING CODE

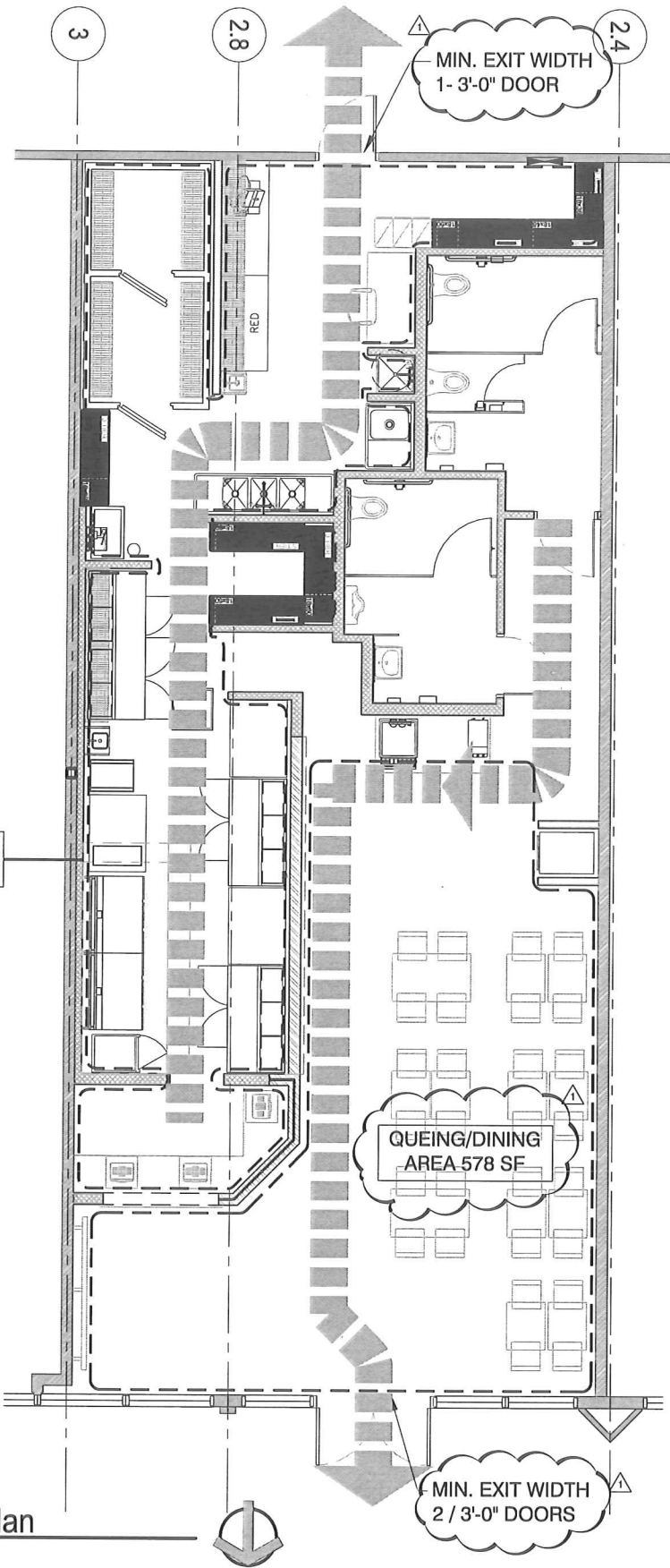
MEANS OF EGRESS:	NO. OF EXITS	TOTAL: 1
EXIT WIDTH PROVIDED (EXIT WIDTH REQUIRED: 36" and a minimum of 36" - 32")	66" DINING 34" KITCHEN ONLY	
MAXIMUM DISTANCE TO EXITS (100' & SPRINKLERED CBC 1011.4)	66'-0"	
EXIT SEPARATION	NA	

RESTROOM CALCULATIONS:

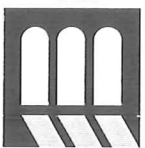
MEN (29) - HALF OF OCCUPANT LOAD: REQD: 1 WATER CLOSETS (1.50 OCC) 1 URINAL (1:150 OCC) 1 LAVATORY (1:150 OCC)	PROVIDED: 1 WATER CLOS. 1 URINAL 1 LAVATORY
WOMEN (29) - HALF OF OCCUPANT LOAD: REQD: 1 WATER CLOSETS (1.50 OCC) 1 LAVATORY (1:150 OCC)	PROVIDED: 2 WATER CLOS. 1 LAVATORY
ADDITIONAL FIXTURES:	1 MOP SINK

01 Exiting Plan

SCALE: 1/4" = 1'-0"



ARCHITECT



**T.M. Morgan  
Architect**

921 N. RIVERFRONT BLVD.  
SUITE 100A  
DALLAS, TEXAS 75207  
TEL: 214-659-9055 FAX: 214-659-9001

OWNER



4033 So. Dean Martin Dr. Las Vegas, Nv. 89103  
O: (702) 834-7101 - F: (702) 834-7105

SEAL



10/19/2012

PROJECT NO: 017-06  
DRAWN BY: MPH  
CHECKED BY: RTG/TMM  
U.S.F.  
R.S.F.



4221 MacArthur Blvd.  
Suite B-02  
Newport Beach, California  
92660

RIDGEWAY/WHITNEY  
2804 Lafayette Avenue  
Newport Beach, California  
92663

NO.	REVISIONS	DATE
1	HEALTH/CITY COMMENTS	10/19/12

PERMIT ISSUE DATE: 10/19/2012  
CONSTRUCTION ISSUE DATE: 10/19/2012

DRAWING TITLE:  
**GENERAL NOTES  
& EXITING PLAN**

DRAWING NUMBER:

**G0.1**

ISSUED FOR PERMIT 10/19/2012

FIRE AUTHORITY NOTES

INSPECTIONS

1. OCFA FINAL INSPECTION REQUIRED. PLEASE SCHEDULE ALL FIELD INSPECTIONS AT LEAST 48 HOURS IN ADVANCE. INSPECTIONS CANCELED AFTER 1 P.M. ON THE DAY BEFORE THE SCHEDULED DATE WILL BE SUBJECT TO A REINSPECTION FEE. PHASING OF INSPECTIONS MAY REQUIRE ADDITIONAL FEES. ALSO, CALL OCFA INSPECTION SCHEDULING AT 714-573-6150.
2. BUILDINGS UNDER CONSTRUCTION OR DEMOLITION OR DEMOLITION SHALL CONFORM TO CFC CHAPTER 14. NO SMOKING OR COOKING IS ALLOWED IN STRUCTURES WHERE COMBUSTIBLE MATERIALS ARE EXPOSED OR WITHIN 25' OF COMBUSTIBLE MATERIALS STORAGE AREAS. CUTTING, WELDING, OR OTHER HOT WORK SHALL BE IN CONFORMANCE WITH CFC CHAPTER 26.
3. A FIRE DEPARTMENT CONNECTION SHALL BE NO MORE THAN 100 FT. FROM AVAILABLE FIRE DEPARTMENT VEHICLE ACCESS ROADWAYS. A HYDRANT SHALL BE LOCATED ALONG THE ACCESS ROADWAY WITHIN 150 FT. OF THE LOCATION(S) THAT THE FDC CAN BE ACCESSED FROM. CFC 1413.
4. ADDRESS NUMBERS SHALL BE PROVIDED FOR ALL NEW AND EXISTING BUILDINGS, BE A MINIMUM SIX INCHES HIGH, CONTRAST WITH THEIR BACKGROUND, AND BE PLAINLY VISIBLE FROM THE ROADWAY THE BUILDING IS ADDRESSED ON. TEMPORARY ADDRESS NUMBERS SHALL BE PROVIDED ON CONSTRUCTION FENCING OR THE BUILDING UNTIL PERMANENT NUMBERS CAN BE PROVIDED. CBC 501.2, CFC 505.
5. LOCATIONS AND CLASSIFICATIONS OF EXTINGUISHERS SHALL BE IN ACCORDANCE WITH CFC 906 AND CCR TITLE 19. AT LEAST ONE EXTINGUISHER SHALL BE PROVIDED DURING CONSTRUCTION ON EACH STARWAY, IN EACH STORAGE AND CONSTRUCTION SHED, IN LOCATIONS WHERE FLAMMABLE OR COMBUSTIBLE LIQUIDS ARE STORED OR USED, OR WHERE SIMILAR HAZARDS ARE PRESENT PER CFC 1415.1. BEFORE FINAL OCCUPANCY, AT LEAST ONE 2A:10B:C EXTINGUISHER SHALL BE PROVIDED SO THAT NO POINT IS MORE THAN 75' TRAVEL DISTANCE FROM THE EXTINGUISHER. EXTINGUISHERS SHALL BE LOCATED ALONG PATH OF EGRESS TRAVEL AND IN A READILY VISIBLE AND ACCESSIBLE LOCATION, WITH THE BOTTOM OF THE EXTINGUISHER AT LEAST 4' ABOVE FLOOR. ADDITIONAL EXTINGUISHERS MAY BE REQUIRED BY OCFA INSPECTORS DEPENDING ON PROJECT OR SITE CONDITIONS AND FINAL PLACEMENT IS SUBJECT TO THEIR APPROVAL.
6. WALL, FLOOR AND CEILING FINISHES AND MATERIALS SHALL NOT EXCEED THE FLAME SPREAD CLASSIFICATIONS IN CBC TABLE 803.3. DECORATIVE MATERIALS SHALL BE PROPERLY TREATED BY A PRODUCT OR PROCESS APPROVED BY THE STATE FIRE MARSHALL WITH APPROPRIATE DOCUMENTATION PROVIDED TO THE OCFA. SUCH ITEMS SHALL BE APPROVED AND INSPECTED BY THE OCFA PRIOR TO INSTALLATION.
7. KNOX BOXES/KEY CABINETS SHALL BE PROVIDED FOR ALL HIGH-RISE BUILDINGS, POOL ENCLOSURES, GATES IN THE PATH OF FIREFIGHTER TRAVEL TO STRUCTURES, SECURED PARKING LEVELS, DOORS GIVING ACCESS TO ALARM PANELS AND/OR ANNUNCIATORS, AND ANY OTHER STRUCTURES OR AREAS WHERE IMMEDIATE ACCESS IS REQUIRED OR IS UNDULY DIFFICULT. AN OCFA INSPECTOR CAN ASSIST WITH LOCKING GATE KEYS IN KNOX BOXES, CONTACT YOUR LOCAL FIRE STATION TO ARRANGE AN APPOINTMENT TO SECURE MASTER BUILDING KEYS IN THE KNOX BOX.
8. APPROVAL OF THESE PLANS SHALL NOT PERMIT THE VIOLATION OF ANY CODE OR LAW. REQUIREMENTS OR FEATURES NOT IDENTIFIED ON THE PLAN MAY APPLY AND OCFA INSPECTORS MAY REQUIRE ADDITIONAL INFORMATION OR ITEMS FROM THOSE SHOWN ON THE PLAN DEPENDING ON ACTUAL OR ANTICIPATED FIELD CONDITIONS. SUCH CHANGES MAY NECESSITATE SUBMITTAL OR REVISED OR AS-BUILT PLANS OF THE OCFA AND THE CITY/COUNTY WHERE THE PROJECT IS LOCATED.

GENERAL REQUIREMENTS

9. THE PROJECT SHALL COMPLY WITH 2010 CALIFORNIA BUILDING CODE, 2010 CALIFORNIA FIRE CODE, AND OTHER CURRENTLY ADOPTED CODES, STANDARDS, REGULATIONS AND REQUIREMENTS AS ENFORCED BY THE ORANGE COUNTY FIRE AUTHORITY.
10. DUMPSTERS AND TRASH CONTAINERS EXCEEDING 1.5 CUBIC YARDS SHALL NOT BE STORED IN BUILDINGS OR PLACED WITHIN 5 FEET OF COMBUSTIBLE WALLS, OPENINGS OR COMBUSTIBLE ROOF EAVE LINES UNLESS PROTECTED BY AN APPROVED SPRINKLER SYSTEM OR LOCATED IN TYPE I OR II STRUCTURE SEPARATED BY 10 FEET FROM OTHER STRUCTURES. CONTAINERS LARGER THAN 1 CUBIC YARD SHALL BE OF NON- OR LIMITED-COMBUSTIBLE MATERIALS OR SIMILARLY PROTECTED OR SEPARATED. CFC 304.3
11. EXITS, EXIT SIGNS, FIRE ALARM PANELS, HOSE CABINETS, FIRE EXTINGUISHER LOCATIONS, AND STANDPIPE CONNECTIONS SHALL NOT BE CONCEALED BY CURTAINS, MIRRORS, OR OTHER DECORATIVE MATERIAL.
12. THE EGRESS PATH SHALL REMAIN FREE AND CLEAR OF ALL OBSTRUCTIONS AT ALL TIMES. NO STORAGE IS PERMITTED IN AISLES.
13. EXIT DOORS SHALL BE OPENABLE FROM THE INSIDE WITHOUT THE USE OF A KEY OR ANY SPECIAL KNOWLEDGE OR EFFORT. DOORS SHALL NOT BE PROVIDED WITH THUMB-TURN LOCKS OR DEADBOLTS THAT DO NOT UNLATCH IN TANDEM WITH THE NORMAL OPERATING LEVER. THE OPENING FORCE FOR INTERIOR DOORS WITHOUT CLOSERS SHALL NOT EXCEED 5 POUNDS. THE UNLATCHING AND OPENING FORCE FOR OTHER DOORS, INCLUDING FIRE DOORS, SHALL NOT EXCEED 15 POUNDS. CBC 1006.
14. THE EXIT PATH SHALL BE CLEARLY IDENTIFIED WITH EXIT SIGNS CONFORMING TO CBC 101.1. ILLUMINATED EXIT SIGNS MUST HAVE 90-MINUTE EMERGENCY POWER BACK-UP. TACTILE SIGNS SHALL BE PROVIDED IN COMMERCIAL BUILDINGS, PUBLIC BUILDINGS AND ACCOMMODATIONS, AND PUBLICLY FUNDED HOUSING SUBJECT TO CBC CHAPTER 11B AND SHALL CONFORM TO 1117B.5.1, BE LOCATED FIVE FEET ABOVE FINISH FLOOR LEVEL AND WHENEVER POSSIBLE, ON THE STRIKE SIDE OF THE DOOR. LETTERING SHALL BE BETWEEN 5/8" AND 2" HIGH. CBC 1001.3
15. THE EXIT PATH SHALL BE ILLUMINATED AT ALL TIMES IN ACCORDANCE WITH CBC 1006. EMERGENCY LIGHTING SHALL BE PROVIDED WITH 90-MINUTE BACK-UP.
16. RATED ASSEMBLIES SHALL CONFORM TO APPROVED METHODS AND MATERIALS OF CONSTRUCTION. PENETRATIONS THROUGH RATED WALLS, CEILINGS, OR FLOORS SHALL BE PROTECTED IN AN APPROVED MANNER COMPLYING WITH CBC/CFC CHAPTER
17. RATED DOORS SHALL BE SELF-CLOSING AND LATCHING; SUCH DOORS SHALL NOT BE EQUIPPED WITH DOOR STOPS OR OTHERWISE PROPPED OPEN. RATED DOORS SHALL BE EQUIPPED WITH RATED HARDWARE. CFC 703
18. EACH HANDWASHING SINK MUST HAVE PERMANENTLY MOUNTED SINGLE-SERVICE SOAP AND PAPER TOWEL DISPENSERS.

PROJECT-SPECIFIC REQUIREMENTS

ASSEMBLY OCCUPANCIES

18. OCCUPANT LOAD SIGN, WITH MIN. 1" LETTERS AND NUMBERS CONTRASTING WITH THEIR BACKGROUND, SHALL BE POSTED IN A CONSPICUOUS LOCATION NEAR THE MAIN EXIT PER CBC 1004.3 AND TITLE 19.3.30 WHERE MULTIPLE SEATING CONFIGURATIONS OR USES ARE ANTICIPATED. SEATING DIAGRAMS AND THEIR RESPECTIVE OCCUPANT LOADS MAY ALSO BE REQUIRED TO BE POSTED.
19. PANIC HARDWARE SHALL BE PROVIDED FOR ALL EXIT AND EXIT ACCESS DOORS IN ASSEMBLY OCCUPANCIES. SUCH DOORS SHALL SWING IN THE DIRECTION OF EXIT TRAVEL. DOORS EQUIPPED WITH PANIC HARDWARE SHALL HAVE NO OTHER LOCK OR LATCH UNLESS IT RELEASES AUTOMATICALLY UPON ACTIVATION OF THE PANIC HARDWARE. IF PANIC HARDWARE IS OMITTED ON THE MAIN DOOR WHEN PERMITTED BY CBC 1008.1.9.3, A SIGN STATING "THIS DOOR TO REMAIN UNLOCKED WHEN BUILDING IS OCCUPIED" IN MIN. 1" LETTERS CONTRACTING WITH THEIR BACKGROUND SHALL BE POSTED IN A CONSPICUOUS LOCATION OR ADJACENT TO THE DOOR.
20. TABLES SHALL BE SPACED AT LEAST 50 INCHES APART WHERE SEATING IS BACK TO BACK AND AISLE ACCESSWAYS SERVE MORE THAN 4 OCCUPANTS OR ARE LONGER THAN SIX FEET. AISLE WIDTHS SHALL BE A MINIMUM OF 36 INCHES WHERE SEATING IS ONLY ON ONE SIDE OF THE AISLE OR 42 INCHES OF SEATING ON BOTH SIDES. WHERE SEATS BACK UP INTO AISLES, SEAT BACKS SHALL BE LOCATED AT 19 INCHES FROM THE TABLE EDGE AND THE CLEAR AISLE WIDTH SHALL BE MEASURED FROM THE BACK OF THE SEAT. CBC 1028.0, 1017.4
21. OPEN FLAME IN ASSEMBLY AREAS IS PROHIBITED EXCEPT AS SPECIFICALLY PERMITTED BY THE OCFA IN COMPLIANCE WITH 2010 CFC 308.
23. MULTIPLE RUNS OR CLUSTERS OF CONDUIT OR PIPELINES SHALL BE FURRED IN OR ENCASED IN AN APPROVED SEALED ENCLOSURE.
22. AN AUTOMATIC FIRE SPRINKLER SYSTEM SHALL BE PROVIDED THROUGHOUT THE BUILDING IN COMPLIANCE WITH 2010 NFPA 13 (13-R) AND CFC 903. REVIEW AND APPROVAL OF SPRINKLER PLAN IS REQUIRED PRIOR TO INSTALLATION OR MODIFICATION.
23. AN AUTOMATIC EXTINGUISHING SYSTEM SHALL BE PROVIDED TO PROTECT COMMERCIAL-TYPE FOOD HEATING EQUIPMENT THAT PRODUCES GREASE-LADEN VAPORS AND SHALL COMPLY WITH 2010 CFC AND CMC AND 2002 NFPA 17A. REVIEW AND APPROVAL OF A HOOD AND DUCT EXTINGUISHING SYSTEM PLAN IS REQUIRED PRIOR TO INSTALLATION OR USE OF COOKING EQUIPMENT.

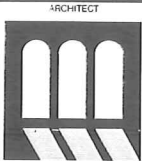
EXTINGUISHING SYSTEMS

ALARM AND MONITORING SYSTEMS

24. A FIRE ALARM SYSTEM SHALL BE PROVIDED IN COMPLIANCE WITH CBC/CFC 907 AND 2010 NFPA 72. A SEPARATE PLAN SUBMITTAL IS REQUIRED FOR APPROVAL PRIOR TO INSTALLATION OR MODIFICATION.
25. AUTOMATIC FIRE SPRINKLER SYSTEM(S) AND ALL CONTROL VALVES, WITH THE EXCEPTION OF THOSE LISTED IN CFC 903.4, SHALL BE MONITORED BY AUL LISTED CENTRAL ALARM STATION.

ALARM AND MONITORING SYSTEMS

26. STORAGE, DISPENSING, OR USE OF ANY HAZARDOUS MATERIALS SHALL COMPLY WITH CBC 414 AND CFC REGULATIONS. THE STORAGE AND USE OF HAZARDOUS MATERIALS SHALL BE REVIEWED AND APPROVED BY THE OCFA PRIOR TO SUCH MATERIALS BEING BROUGHT ON SITE. APPROPRIATE HAZARDOUS MATERIALS WARNING SIGNS SHALL BE PROMINENTLY PLACED IN THE VICINITY/ENTRANCES TO AREAS WHERE HAZARDOUS MATERIALS ARE STORED IN QUANTITIES SUFFICIENT TO REQUIRE A CFC PERMIT.
27. HAZARDOUS PROCESSES AND EQUIPMENT (E.G., STORAGE TANKS, BATTERY SYSTEMS, REFRIGERATION, VAPOR RECOVERY, SPRAY BOOTHS AND DRYING ROOMS, DIP TANKS, INDUSTRIAL OVENS, DUST COLLECTION SYSTEMS, MEDICAL/INDUSTRIAL GAS SYSTEMS, ETC.) SHALL BE REVIEWED AND APPROVED BY THE OCFA PRIOR TO INSTALLATION. SUCH EQUIPMENT AND PROCESSES MAY REQUIRE SPECIFIC BUILDING FEATURES AND PROTECTION BEYOND WHAT IS IDENTIFIED ON THIS PLAN.
28. AT LEAST ONE EMERGENCY ESCAPE AND RESCUE WINDOW SHALL BE PROVIDED FOR EVERY SLEEPING ROOM BELOW THE FOURTH STORY IN R OCCUPANCIES. CB 1029
29. HIGH PILED COMBUSTIBLE STORAGE SHALL BE IN ACCORDANCE WITH CFC CHAPTER 23. HIGH HAZARD MATERIALS CANNOT BE STORED HIGHER THAN SIX FEET AND OTHER MATERIALS CANNOT BE STORED HIGHER THAN TWELVE FEET WITHOUT FIRST SUBMITTING PLANS TO AND OBTAINING APPROVAL FROM THE OCFA.
30. THE SMOKE CONTROL SYSTEM SHALL COMPLY WITH CBC/CFC 909 AND CFC REGULATIONS. REVIEW AND APPROVAL OF A RATIONAL ANALYSIS REPORT IS REQUIRED PRIOR TO COMMENCING CONSTRUCTION. ACCEPTANCE TESTING SHALL BE PERFORMED BY A QUALIFIED THIRD PARTY AND VERIFIED BY AN OCFA INSPECTOR PRIOR TO OCCUPANCY.
31. PROJECTS LOCATED WITHIN A D.O.G.G.R. FIELD BOUNDARY, NEAR AN OIL/GAS WELL OR SEEP, OR OTHER LOCATIONS WITH A POTENTIAL FOR COMBUSTIBLE SOIL GAS SHALL UNDERGO EVALUATION AND POSSIBLE MITIGATION AS DESCRIBED IN OCFA GUIDELINE C-30.



**T.M.Morgan  
Architect**  
921 N. RIVERFRONT BLVD.  
SUITE 100A  
DALLAS, TEXAS 75207  
TEL: 214-659-9055 FAX: 214-659-9001



4033 So. Dean Martin Dr. Las Vegas, Nv. 89103  
O: (702) 834-7101 - F: (702) 834-7105



PROJECT NO : 017-06  
DRAWN BY: MPH  
CHECKED BY: RTC/TMM  
U.S.F.  
R.S.F.



4221 MacArthur Blvd.  
Suite B-02  
Newport Beach, California  
92660

RIDGEWAY/WHITNEY  
2804 Lafayette Avenue  
Newport Beach, California  
92663

NO	REVISIONS	DATE
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		

PERMIT ISSUE DATE: 10/19/2012  
CONSTRUCTION ISSUE DATE: 10/19/2012

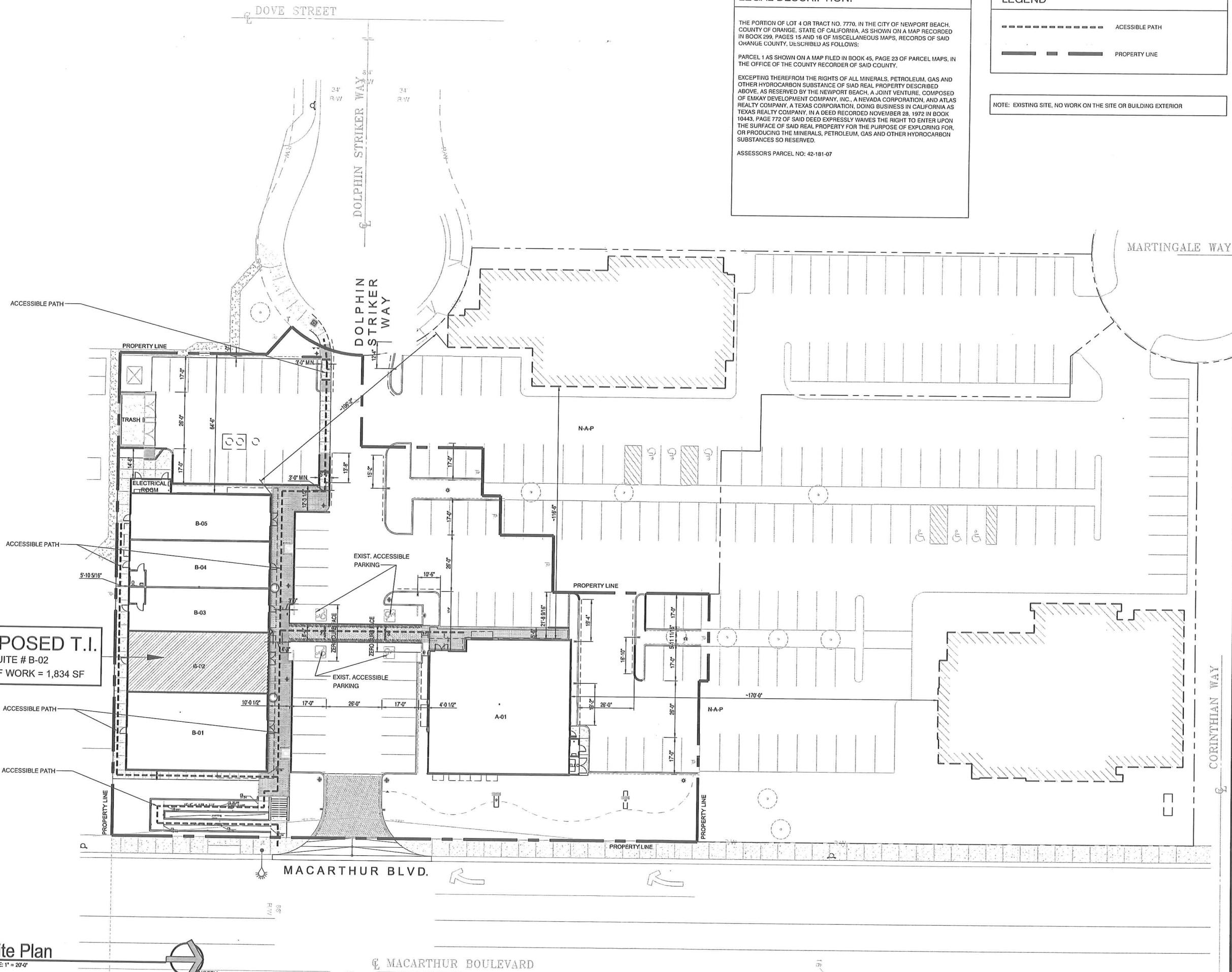
DRAWING TITLE:  
GENERAL NOTES

DRAWING NUMBER:

G0.2

ISSUED FOR PERMIT 10/19/2012

ISSUED FOR PERMIT 10/19/2012



**LEGAL DESCRIPTION:**

THE PORTION OF LOT 4 OR TRACT NO. 7770, IN THE CITY OF NEWPORT BEACH, COUNTY OF ORANGE, STATE OF CALIFORNIA, AS SHOWN ON A MAP RECORDED IN BOOK 299, PAGES 15 AND 16 OF MISCELLANEOUS MAPS, RECORDS OF SAID ORANGE COUNTY, DESCRIBED AS FOLLOWS:

PARCEL 1 AS SHOWN ON A MAP FILED IN BOOK 45, PAGE 23 OF PARCEL MAPS, IN THE OFFICE OF THE COUNTY RECORDER OF SAID COUNTY.

EXCEPTING THEREFROM THE RIGHTS OF ALL MINERALS, PETROLEUM, GAS AND OTHER HYDROCARBON SUBSTANCE OF SAID REAL PROPERTY DESCRIBED ABOVE, AS RESERVED BY THE NEWPORT BEACH, A JOINT VENTURE, COMPOSED OF EMKAY DEVELOPMENT COMPANY, INC., A NEVADA CORPORATION, AND ATLAS REALTY COMPANY, A TEXAS CORPORATION, DOING BUSINESS IN CALIFORNIA AS TEXAS REALTY COMPANY, IN A DEED RECORDED NOVEMBER 28, 1972 IN BOOK 10443, PAGE 772 OF SAID DEED EXPRESSLY WAIVES THE RIGHT TO ENTER UPON THE SURFACE OF SAID REAL PROPERTY FOR THE PURPOSE OF EXPLORING FOR OR PRODUCING THE MINERALS, PETROLEUM, GAS AND OTHER HYDROCARBON SUBSTANCES SO RESERVED.

ASSESSOR'S PARCEL NO: 42-181-07

**LEGEND**

----- ACCESSIBLE PATH

----- PROPERTY LINE

NOTE: EXISTING SITE, NO WORK ON THE SITE OR BUILDING EXTERIOR

ARCHITECT

**T.M. Morgan Architect**

921 N. RIVERFRONT BLVD.  
SUITE 100A  
DALLAS, TEXAS 75207

TEL: 214-659-9055 FAX: 214-659-9001

OWNER

**KCI INVESTMENTS**

4033 So. Dean Martin Dr. Las Vegas, Nv. 89103  
O: (702) 834-7101 - F: (702) 834-7105

SEAL

LICENSED ARCHITECT  
THOMAS M. MORGAN  
No. C-29522  
Ren. 09/30/13  
STATE OF CALIFORNIA

10/19/2012

PROJECT NO.: 017-06  
DRAWN BY: MPH  
CHECKED BY: RTC/TMM  
U.S.F.:  
R.S.F.:

**Bagariotti's**

4221 MacArthur Blvd.  
Suite B-02  
Newport Beach, California  
92660

RIDGEWAY/WHITNEY  
2804 Lafayette Avenue  
Newport Beach, California  
92663

NO.	REVISIONS	DATE:

PERMIT ISSUE DATE: 10/19/2012  
CONSTRUCTION ISSUE DATE: 10/19/2012

DRAWING TITLE:  
**SITE PLAN**

DRAWING NUMBER:  
**A1.0**

**01 Site Plan**  
SCALE: 1" = 20'-0"

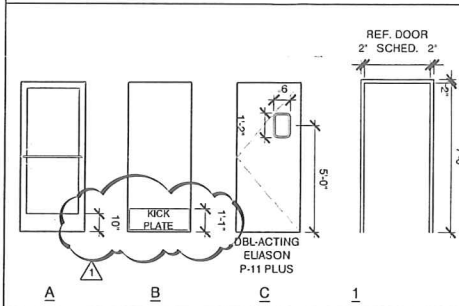
NORTH

ISSUED FOR PERMIT 10/19/2012

## GENERAL FLOOR PLAN NOTES

- REFER TO THE PLUMBING FLOOR PLAN FOR SINK AND FLOOR DRAIN LOCATIONS & DETAILS. DRAINS ARE TO BE SET FLUSH WITH FINISH FLOOR AND FLOOR SHALL SLOPE TO DRAIN. SLOPE SHALL NOT EXCEED 2%.
- GENERAL CONTRACTOR IS TO FURNISH AND INSTALL TWO (2) 10 LB. "ABC" FIRE EXTINGUISHERS. LOCATE PER THE DIRECTION OF THE LOCAL FIRE MARSHAL.
- PROVIDE WATER RESISTANT GYP. BOARD AT ALL KITCHEN, RESTROOM AND WET WALLS. (TYP.)
- PROVIDE MINIMUM FURRING AT EXTERIOR WALLS FOR MILLWORK AND MILLWORK STANDARDS, IF NEEDED.
- ALL WOOD IN CONTACT WITH CONCRETE MUST BE PRESSURE TREATED MOISTURE RESISTANT WOOD.
- MAXIMUM EFFORT TO OPERATE DOORS SHALL NOT EXCEED: - 5.0 L.B.F. (22.2N) FOR INTERIOR DOORS.
- PROVIDE AND INSTALL OCCUPANCY SIGN IN A CONSPICUOUS LOCATION IN ACCORDANCE WITH STATE & LOCAL CODES.
- SAW CUT CONCRETE FLOORING FOR BEVERAGE LINES, PLUMBING, ELECTRICAL, PHONE/DATA AS REQUIRED. COORDINATE WITH OWNERS' VENDOR AND ENGINEERING DRAWINGS FOR LOCATION, DEPTH AND WIDTH. NEW CONCRETE FLOOR SLAB OVER COMPACTED FILL AT CUT-OUTS AND LEAVE-OUTS SHALL MATCH EXISTING - REFERENCE 00.1. PREPARE FOR NEW SCHEDULED FINISH - COORDINATE WITH SHEET A2.5.
- GENERAL CONTRACTOR SHALL COORDINATE LOCAL CODE AND FIRE MARSHAL REQUIREMENTS WITH DOCUMENTS, CONTACT ARCHITECT IF DISCREPANCIES OCCUR BETWEEN DOCUMENTS AND LOCAL REQUIREMENTS.
- STRUCTURAL REINFORCING DETAILS MUST BE PROVIDED FOR ANY EQUIPMENT SUPPORT OR SUSPENSION. SERVICE PLATFORMS, DECK PENETRATIONS ETC.
- CONTRACTOR TO PROVIDE WOOD BLOCKING AT ALL SHELVING AND ATTACHMENT LOCATIONS. (RESTROOM ACCESSORIES, SHELVING ETC.)
- CONTRACTOR SHALL VERIFY ALL DIMENSIONS AND EXISTING CONDITIONS AT SITE BEFORE STARTING CONSTRUCTION AND REPORT ANY DISCREPANCIES TO THE ARCHITECT.
- ALL NEW CONSTRUCTION SHALL COMPLY WITH ADAAG REQUIREMENTS.
- INSTALL AND OR CONNECT INTEGRAL ELECTRICAL OFFICE SYSTEMS SUCH AS INTERCOM, COMMUNICATION, AND FIRE ALARM WITH NEW ADDITION.
- PROVIDE SOUND INSULATION IN RESTROOM WALLS.
- ALL DOORS SHALL BE KEYLESS IN DIRECTION OF EGRESS.

## DOOR/FRAME TYPE SCHEDULE



NOTES:  
1) REFERENCE DOOR SCHEDULE FOR SIZES AND MATERIALS (TYP.)

## DOOR SCHEDULE

D#	SIZE		TYPE	GLASS	MATERIAL		HARDWARE	NOTES
	WIDTH	HEIGHT			DR.	FR.		
01	3'-0"	7'-0"	A	1	TEMP.		SET 1	B.E.F.
02	3'-0"	7'-0"	B	1		WD.	SET 3	A.C.
03	3'-0"	7'-0"	B	1		WD.	SET 3	A.C.
04	3'-0"	7'-0"	B	1		HM.	SET 2	D.F.

NOTES:  
A H.M. JAMB PER DRYWALL STANDARD INSTALLATION  
B A VISIBLE DURABLE SIGN ON THE EGRESS SIDE OR ADJACENT TO THE DOOR STATING: THIS DOOR TO REMAIN UNLOCKED WHEN BUILDING IS OCCUPIED. REFER TO IBC 2006 1008.1.8.3  
C DOOR & FRAME SHALL BE PAINTED (SEMI-GLOSS DUNN EDWARDS PAINT # D6942 'BEAR IN MIND')  
D INTERIOR DOOR & FRAME SHALL BE PAINTED (SEMI-GLOSS SHERWIN WILLIAMS EXTRA WHITE WASHABLE)  
E DOORS SHALL BE READILY OPENABLE FROM THE EGRESS SIDE WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE OR EFFORTS  
F EXIST. DOOR. EXIST. HARDWARE TO MATCH OR EQ. HARDWARE SCHEDULE.  
G

NOTE: 1. FIELD VERIFY ALL EXIST. HARDWARE. PROVIDE NEW HARDWARE SPEC'D (OR EQ.) WHERE REQ'D AND MEET ALL LOCAL CODES.

## HARDWARE SCHEDULE

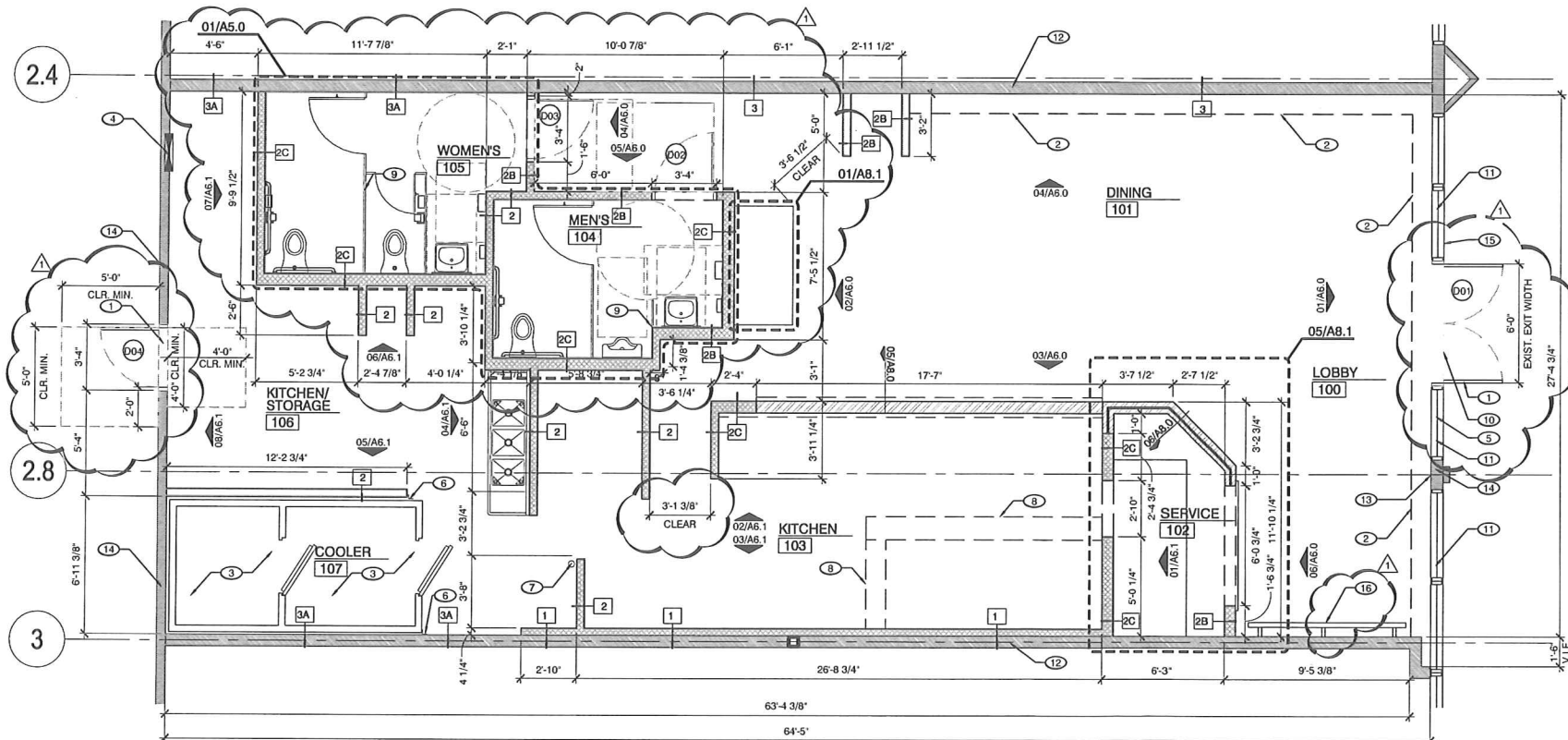
SET #	QTY.	ITEM DESCRIPTION	MFR.	MFR # / FIN.
1	3	PAIR BUTTS: 4 1/2" x 4 1/2" x NRP	KAWNEER	CO-9
2	2	DOOR PULL	KAWNEER	CP-11
2	2	DOOR CLOSER	NORTON	1601
1	1	THRESHOLD	KAWNEER	089-139
2	1	SILL SWEEP	KAWNEER	BOTTOM RAIL SWEEP
1	1	CYLINDER LOCK	ADAMS-RITE	1850-A-500
1	1	MANUAL FLUSH BOLTS	KAWNEER	STANDARD
2	1-1/2	PAIR BUTTS: 5"x4-1/2"	HAGER	BB1191-US32D
1	1	DOOR PULL	KAWNEER	CO-9
1	1	CLOSING	NORTON	1601
1	1	THRESHOLD	KAWNEER	089-139
2	1	SILL SWEEP	KAWNEER	BOTTOM RAIL SWEEP
1	1	ALARM WITH PANIC BAR	DETEX	V40xH
1	1	CYLINDER LOCK	ADAMS-RITE	1850-A-500
3	1-1/2	PAIR BUTTS: 4-1/2"x4-1/2"	HAGER	BB1191-US32D
1	1	CLOSING	LCN	4111-H-CUSH x SNB x 689 (TEMPLATE TO 90° HOLD OPEN
1	1	PUSH PLATES	HAGER	100T00040016032D
1	1	PULL PLATES W/GRIP	HAGER	093J00030012032D
1	1	34 X 12 KICK PLATE (PUSH)	HAGER	190S-US32 D
1	1	WALL STOP	HAGER	408 x 630
3	3	SILENCERS	STEELCRAFT	Q146

## KEYNOTES

- THRESHOLD SET IN SILICONE SEALANT.
- LINE OF BULKHEAD ABOVE - REFERENCE SHEET A2.3.
- WALK-IN COOLER WITH REMOTE CONDENSER UNITS ON ROOF ABOVE.
- EXISTING ELECTRICAL PANELS TO REMAIN - REFERENCE MEP DWGS.
- PROVIDE SIGNAGE ON EGRESS SIDE OF OR ADJACENT TO DOOR STATING 'THIS DOOR SHALL REMAIN UNLOCKED WHEN BUILDING IS OCCUPIED', IN ONE INCH LETTERS ON CONTRASTING BACKGROUND.
- INSTALL SS CLOSURE PIECES TO SEAL SPACE BETWEEN WALL AND COOLER/FREEZER. SEAL WITH CLEAR SEALANT (TYP).
- CLASS K FIRE EXTINGUISHER - VERIFY TYPE & LOCATION WITH FIRE MARSHAL.
- LINE OF EXHAUST HOOD ABOVE, REF. MECHANICAL DWGS.
- SCHLUTER WALL CORNER, REF. 09/A8.0.
- CONTRACTOR TO INSTALL SIGNAGE CIRCUIT IF NOT ALREADY EXISTING AT TIME OF POSSESSION.
- EXISTING STOREFRONT & DOOR TO REMAIN.
- EXISTING DEMISING WALL.
- POST OCCUPANCY LOAD IN A CONSPICUOUS PLACE.
- EXISTING EXTERIOR WALL WITH BATT INSULATION PER ENERGY COMPLIANCE FORMS & 5/8" GYP. BD. NOTIFY THE PROJECT MANAGER IF DISCREPANCIES ARE FOUND.
- PROVIDE INTERNATIONAL SYMBOL OF ACCESSIBILITY ADJ. TO MAIN ENTRY.
- BRICK VENEER ACCENT WALL.

## WALL SCHEDULE

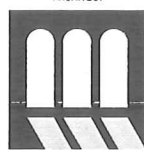
EXISTING WALL	
NEW DEMISING WALL PROVIDED BY LANDLORD	
NEW FULL HEIGHT WALL REF. WALL TYPE ON A5.0	
NEW PONY WALL REF. DETAIL AS SCHEDULED ON A8.0	



01 Floor Plan  
SCALE: 1/4" = 1'-0"



ARCHITECT



**T.M. Morgan  
Architect**

921 N. RIVERFRONT BLVD.  
SUITE 100A  
DALLAS, TEXAS 75207

TEL: 214-659-9055 FAX: 214-659-9001

OWNER



4033 So. Dean Martin Dr. Las Vegas, Nv. 89103  
O: (702) 834-7101 - F: (702) 834-7105

SEAL



10/19/2012

PROJECT NO.: 017-06  
DRAWN BY: MPH  
CHECKED BY: RTG/TMM  
U.S.F.  
R.S.F.



4221 MacArthur Blvd.  
Suite B-02  
Newport Beach, California  
92660

RIDGEWAY/WHITNEY  
2804 Lafayette Avenue  
Newport Beach, California  
92663

NO.	REVISIONS:	DATE:
1	HEALTH/CITY COMMENTS	10/19/12

PERMIT ISSUE DATE: 10/19/2012  
CONSTRUCTION ISSUE DATE: 10/19/2012

DRAWING TITLE:  
FLOOR  
PLAN

DRAWING NUMBER:

**A2.0**

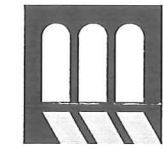
41

ISSUED FOR PERMIT 10/19/2012

ISSUED FOR PERMIT 10/19/2012

ISSUED FOR PERMIT 10/19/2012

ARCHITECT



**T.M. Morgan Architect**  
921 N. RIVERFRONT BLVD.  
SUITE 100A  
DALLAS, TEXAS 75207  
TEL: 214-659-9055 FAX: 214-659-9001

OWNER



4033 So. Dean Martin Dr. Las Vegas, Nv. 89103  
O: (702) 834-7101 - F: (702) 834-7105

SEAL



10/19/2012

PROJECT NO.: 017-06  
DRAWN BY: MPH  
CHECKED BY: RTC/TMM  
U.S.F.:  
R.S.F.:



4221 MacArthur Blvd.  
Suite B-02  
Newport Beach, California  
92660

RIDGEWAY/WHITNEY  
2804 Lafayette Avenue  
Newport Beach, California  
92663

NO.	REVISIONS	DATE

PERMIT ISSUE DATE: 10/19/2012  
CONSTRUCTION ISSUE DATE: 10/19/2012

DRAWING TITLE:  
REFLECTED CEILING PLAN  
DRAWING NUMBER:

A2.3

42

# GENERAL R.C.P. NOTES

- GENERAL CONTRACTOR TO VERIFY LEASE DIMENSIONS, EXISTING DIMENSIONS, EXISTING STRUCTURAL ELEMENTS, CEILING HEIGHT CLEARANCES, ETC. AND REPORT TO ARCHITECT ANY INCONSISTENCY PRIOR TO THE START OF CONSTRUCTION.
- GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR COORDINATING THE WORK OF ALL TRADES INVOLVED IN THE CEILING WORK TO ENSURE THAT PROPER CLEARANCES FOR DUCTS, LIGHTS, PIPING, ETC. ARE MET AND THAT THE CEILING HEIGHTS NOTED ON THE DRAWINGS ARE MAINTAINED.
- GENERAL CONTRACTOR IS RESPONSIBLE TO VERIFY THAT THE MECHANICAL, ELECTRICAL, PLUMBING, AND SPRINKLER CONTRACTORS ARE SUPPLYING AND INSTALLING THE SPECIFIED ITEMS. GENERAL CONTRACTOR IS TO CLARIFY ANY INCONSISTENCY BETWEEN ARCHITECTURAL CEILING PLAN AND MECHANICAL, ELECTRICAL, AND KITCHEN ROUGH-IN PLANS PRIOR TO ANY INSTALLATION.
- CONTRACTOR TO VERIFY REQUIREMENTS AND QUANTITY OF FIRE PROTECTION DEVICES, INCLUDING SMOKE DETECTORS, FIRE ALARMS, SPEAKERS, STROBES, ETC. INCLUDE COSTS TO TIE SUCH DEVICES INTO BUILDING PANEL. LIFE SAFETY INSTALLATIONS SHALL MEET ADA REQUIREMENTS.
- THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR NOTIFYING THE ARCHITECT OF ANY CONFLICT OF LIGHT FIXTURES, DUCTS, MAIN RUNNERS, STRUCTURES, ETC. PRIOR TO INSTALLATION.
- REFER TO MECHANICAL DRAWINGS FOR EXACT QUANTITY, LOCATIONS AND TYPES OF SUPPLY/RETURN GRILLES AND EXHAUST FANS.
- REFER TO ELECTRICAL DRAWINGS FOR LOCATION, QUANTITY AND TYPES OF POWER, SWITCHES AND LIFE SAFETY DEVICES.
- CEILING TILES SHALL BE CENTERED BOTH WAYS IN KITCHEN AND VESTIBULE (IF ANY), U.O.N.
- LIGHTING FIXTURES, CEILING FANS, SPEAKERS, ETC. SHALL BE LOCATED IN THE CENTER OF CEILING TILES, U.O.N.
- LIGHT FIXTURES TO BE INSTALLED INDEPENDENTLY OF THE SUSPENDED CEILING AND SHALL BE SUPPORTED WITHIN 6" OF EACH CORNER OF THE FIXTURE AS SPECIFIED IN ASTM D-636-76.
- PROVIDE FIRE STOPPING PER LOCAL FIRE CODE IN CONCEALED WALL SPACES, IN CONCEALED SPACES OF STUD WALLS AND PARTITIONS INCLUDING FURRED OR STUDDO-OFF SPACES OF MASONRY OR CONCRETE WALLS), AND AT CEILING, FLOOR OR ROOF LEVELS.
- PENETRATION THROUGH RATED WALLS AND FLOORS SHALL BE SEALED WITH A MATERIAL CAPABLE OF PREVENTING THE PASSAGE OF HOT GASSES WHEN SUBJECT TO THE REQUIREMENTS OF THE TEST STANDARD SPECIFIED FOR FIRE STOPS IN ASTM-E-814.
- ROOF PENETRATIONS ARE TO BE CONSTRUCTED BY THE LL'S ROOFING CONTRACTOR AT TENANT'S COST. LL'S WRITTEN CONSENT IS REQUIRED PRIOR TO INSTALLATION.
- GENERAL CONTRACTOR TO INSTALL CEILING ACCESS PANELS AS REQUIRED.

## KEYNOTES

- INSTALL LIGHT FIXTURES IN WALK-IN BOXES.
- LINE OF EXHAUST HOOD(S) - REF. MECHANICAL PLANS
- PROVIDE POWER FOR TENANT PROVIDED ILLUMINATED LOGO SIGNAGE. COORDINATE EXACT LOCATION & REQUIREMENTS WITH OWNER'S VENDOR.
- PROVIDE CEILING MOUNTED OUTLETS PER CODE. APPROX. 12" O.C. AROUND PERIMETER OF STOREFRONT, 6" ABOVE STOREFRONT.
- CENTER WALL SCONCE ABOVE LAVATORY.
- INSTALL SS CLOSURE PIECES TO SEAL BETWEEN COOLER AND WALLS AROUND PERIMETER OF COOLER WHERE CEILING SETBACK OCCURS. SEAL W/ CLEAR SEALANT, TYP.
- PROVIDE 24" X 24" ACCESS PANEL, WILLIAMS BROTHERS DW400 OR EQUAL. PAINT TO MATCH CEILING.

NOTE  
REFER TO ELECTRICAL DRAWINGS FOR EMERGENCY LIGHTING AND NIGHT LIGHTING

## FIXTURE LEGEND

SYMBOL	DESCRIPTION
	RECESS FLOURESCENT 2x2 - GRID MOUNTED / PARABOLIC LENSE WITH OVERLAY - 3-T8-17W TEXAS FLOURESCENT OR EQUAL-PARABOLIC LOUVER/OVERLAY.
	8' OR 12' MONO RAIL - SATIN NICKEL - TECH LIGHTING OR EQUAL 700 MOA-SN-48 OR EQUAL TRACK HEAD - JESCO QAS 10720W MR16 - SATIN NICKEL - OR EQ. - EDGE LTG. MONORAIL WALL CURVE- SW LED LAMP
	6' RECESS LED CAN -2700K-14W - CLEAR DEEP ALZAK INTENSE LTG - ARISTA- ILM61 / 0027 / #IC620C OR EQUAL
	4' RECESS LED -2700K-14W - CLEAR DEEP ALZAK INTENSE LTG - ARISTA- ILM470027 / #IC420C OR EQUAL
	12V-LED-FEESTON (.87W/LAMP)-AMERICAN LTG
	WALL MOUNTED LED TRACK LIGHTING

## FIXTURE LEGEND CONT.

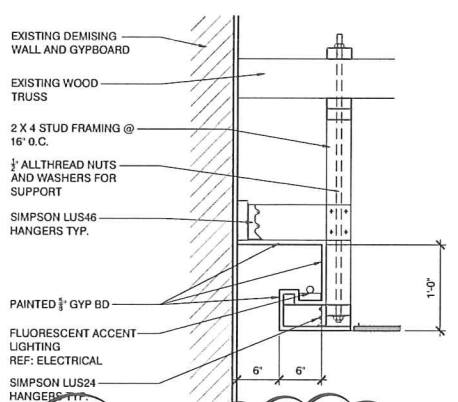
SYMBOL	DESCRIPTION
	HVAC DIFFUSER GRILLE: COORDINATE SPECIFICATION WITH MECHANICAL DWGS. COORDINATE MECHANICAL & LIGHTING LAYOUT WITH MECHANICAL AND ELECTRICAL DRAWINGS. CONTACT ARCHITECT FOR ANY DISCREPANCIES. COLOR TO MATCH CEILING.
	HVAC RETURN GRILLE: COORDINATE SPECIFICATION WITH MECHANICAL DWGS. COORDINATE MECHANICAL & LIGHTING LAYOUT WITH MECHANICAL AND ELECTRICAL DRAWINGS. CONTACT ARCHITECT FOR ANY DISCREPANCIES. COLOR TO MATCH CEILING.
	EXHAUST FAN: REFERENCE MECHANICAL DRAWINGS FOR SPECIFICATIONS, DETAILS AND LOCATIONS. COLOR TO MATCH CEILING.
	COMBINATION EXIT/EMERGENCY EGRESS LIGHT
	RESTROOM WALL SCONCE, LUMEN AIRA FAL-0948, ONYX FINISH

## CEILING FINISH SCHEDULE

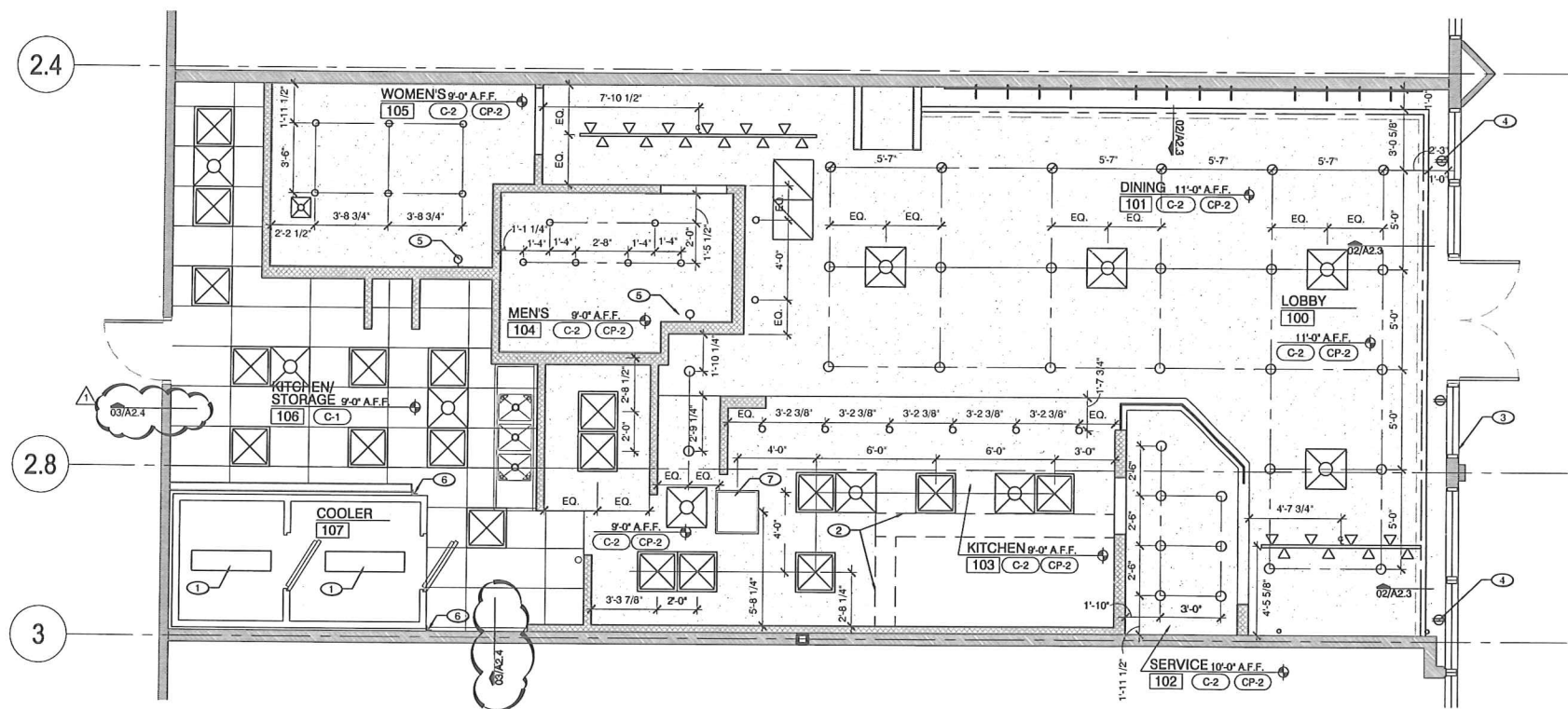
C#	DESCRIPTION
C-1	USG #3270, 24X48 WHITE VINYL SHEETROCK SUSPENDED CEILING WITH USG #ZXLA WHITE GRID AND WALL ANGLE.
C-2	SUSPENDED GYPSUM BOARD FINISHED CEILING PAINTED

## PAINT SCHEDULE

TAG#	MATERIAL	DESCRIPTION
WP-1	PAINT: SATIN FINISH	FAUX PAINT FINISH BY OWNER
CP-2	PAINT: FLAT FINISH	DUNN EDWARDS PRACTICAL TAN #DE6115 WASHABLE
CP-3	PAINT: SEMI-GLOSS	DUNN EDWARDS PAINT # DE6042 'BEAR IN MIND' WASHABLE
CP-4	PAINT: SEMI-GLOSS	SHERMAN WILLIAMS EXTRA WHITE WASHABLE



02 Cove Light Detail  
SCALE: 1-1/2\"/>



01 Reflected Ceiling Plan  
SCALE: 1/4\"/>

## SUSPENDED CEILING SYSTEMS - CBC STANDARDS

1. SUSPENDED CEILING SYSTEMS SHALL BE DESIGNED TO RESIST A LATERAL FORCE OF 20% OF THE WEIGHT OF THE CEILING ASSEMBLY AND ANY LOADS TRIBUTARY TO THE SYSTEM. FOR PURPOSES OF DETERMINING THE LATERAL FORCES, A MINIMUM CEILING WEIGHT OF 5 POUNDS PER SQUARE FOOT SHALL BE USED.

WHEN THE CEILING LOADS DO NOT EXCEED 5 POUNDS PER SQUARE FOOT AND WHERE PARTITIONS ARE NOT CONNECTED TO THE CEILING SYSTEM, THE FOLLOWING BRACING SYSTEM MAY BE EMPLOYED:

A. LATERAL SUPPORT MAY BE PROVIDED BY FOUR WIRES OF MAXIMUM NO. 12 GAUGE SPLAYED IN FOUR DIRECTIONS 90 DEGREES APART, AND CONNECTED TO THE MAIN RUNNER WITHIN 2' OF THE CROSS RUNNER(S) TO THE STRUCTURE ABOVE AT AN ANGLE NOT EXCEEDING 45 DEGREES FROM THE PLANE OF THE CEILING. THESE LATERAL SUPPORT POINTS SHALL BE PLACED 12'-0" ON CENTER IN EACH DIRECTION, WITH THE FIRST POINT WITHIN 6'-0" OF EACH WALL.

B. ALLOWANCE SHALL BE MADE FOR LATERAL MOVEMENT OF THE SYSTEM. MAIN RUNNERS AND CROSS RUNNERS MAY BE ATTACHED AT TWO ADJACENT WALLS WITH CLEARANCE BETWEEN THE WALL AND THE RUNNERS MAINTAINED AT THE OTHER TWO WALLS.

C. VERTICAL SUPPORT SHALL BE PROVIDED AS REQUIRED IN UBC STANDARD, WITH THE ADDED REQUIREMENT THAT DISCONTINUOUS ENDS OF CROSS RUNNERS AND MAIN RUNNERS SHALL BE VERTICALLY SUPPORTED WITHIN 8" OF SUCH DISCONTINUITIES AS MAY OCCUR WHEN THE CEILING IS DISRUPTED BY A WALL.

D. LIGHTING FIXTURES AND AIR DIFFUSERS SHALL BE SUPPORTED DIRECTLY BY WIRES TO THE STRUCTURE ABOVE.

### EXCEPTIONS:

SECTION 25 213 - LIGHTING FIXTURES:

INTERMEDIATE OR HEAVY DUTY CEILING SYSTEMS AS DEFINED IN SECTION 47.1002 SHALL BE USED FOR THE SUPPORT OF LIGHT FIXTURES.

ALL FIXTURES SHALL BE POSITIVELY ATTACHED TO THE SUSPENDED CEILING SYSTEMS. THE ATTACHMENT DEVICE SHALL HAVE A CAPACITY OF 100% OF THE LIGHTING FIXTURE WEIGHT ACTING IN ANY DIRECTION.

WHEN INTERMEDIATE SYSTEMS ARE USED, NO. 12 GAUGE (2.7MM) HANGERS SHALL BE ATTACHED TO THE GRID MEMBERS WITHIN 3' (76MM) OF EACH CORNER OF EACH FIXTURE. TANDEM FIXTURES MAY USE COMMON WIRES.

WHEN HEAVY DUTY SYSTEMS ARE USED, SUPPLEMENTAL HANGERS ARE NOT REQUIRED IF A 48 INCH (1219MM) MODULAR HANGER PATTERN IS FOLLOWED. WHEN CROSS RUNNERS ARE USED WITHOUT SUPPLEMENTAL HANGERS TO SUPPORT LIGHTING FIXTURES, THESE CROSS RUNNERS SHALL PROVIDE THE SAME CARRYING CAPACITY AS THE MAIN RUNNERS.

LIGHT FIXTURES WEIGHING LESS THAN 56 POUNDS (25.4KG) SHALL HAVE IN ADDITION TO THE REQUIREMENTS ABOVE, TWO NO. 12 GAUGE (2.7MM) HANGERS CONNECTED FROM THE FIXTURE HOUSING TO THE STRUCTURE ABOVE. THESE WIRES MAY BE SLACK.

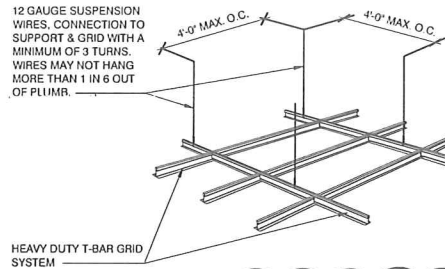
LIGHTING FIXTURES WEIGHING 56 POUNDS (25.4 KG) OR MORE SHALL BE SUPPORTED DIRECTLY FROM THE STRUCTURE ABOVE BY APPROVED HANGERS.

PENDANT HUNG LIGHTING FIXTURES SHALL BE SUPPORTED DIRECTLY FROM THE STRUCTURE ABOVE WITH 9 GAUGE (3.6MM) WIRE OR APPROVED ALTERNATE SUPPORT WITHOUT USING THE CEILING SYSTEM FOR DIRECT SUPPORT. AIR DIFFUSERS WHICH WEIGH NOT MORE THAN 20 POUNDS, AND WHICH RECEIVE NO TRIBUTARY LOADING FROM DUCTWORK MAY BE POSITIVELY ATTACHED TO AND SUPPORTED BY THE CEILING.

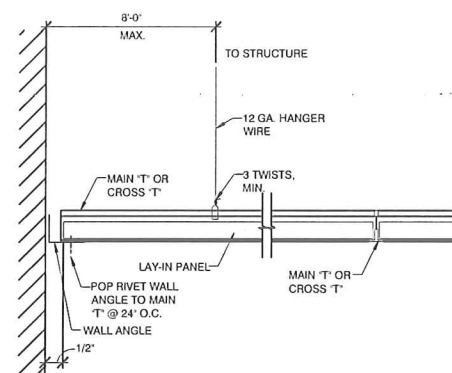
WHERE THE CEILING SYSTEM PROVIDES LATERAL SUPPORT FOR NON-BEARING PARTITIONS, IT SHALL BE DESIGNED FOR THE SPECIFIED LATERAL FORCES IN ACCORDANCE WITH THE UBC STANDARDS.

OTHER METHODS MAY BE USED PROVIDED THEY ARE SUBSTANTIATED BY DESIGN CALCULATIONS. THE APPROVED BUILDING PLANS SHALL IDENTIFY ALL ELEMENTS AND SHOW ALL DETAILS OF THE PROPOSED ASSEMBLY.

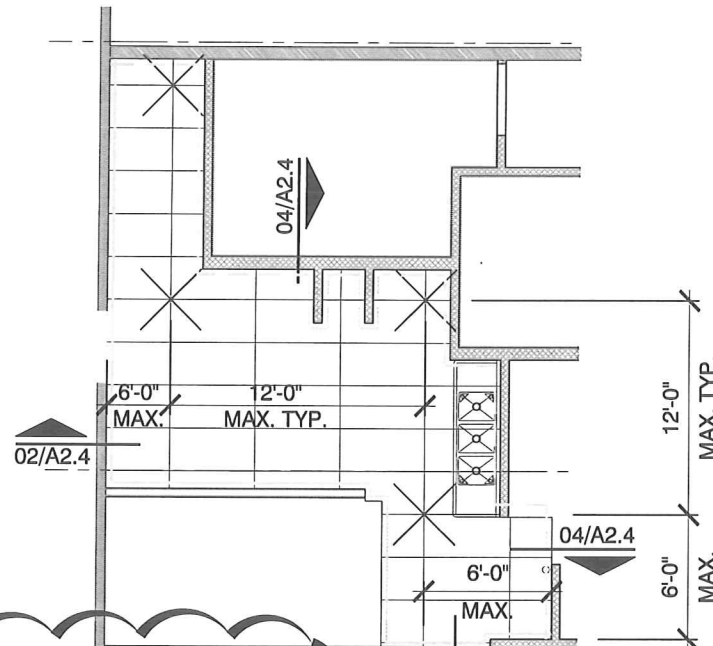
RIGID VERTICAL SUPPORT, AS SHOWN IN THE SECTION, SHALL BE FASTENED TO THE MAIN RUNNER AND SHALL EXTEND TO THE STRUCTURAL MEMBER SUPPORTING THE ROOF OR FLOOR ABOVE. THE STRUT SHALL BE ADEQUATE TO RESIST THE VERTICAL COMPONENT INDUCED BY THE BRACING WIRES, AND SHALL HAVE AN LR RATIO OF LESS THAN 200. THESE RESTRAINT POINTS SHALL BE PLACED AT 12'-0" ON CENTER IN BOTH DIRECTIONS WITH THE FIRST POINT WITHIN 6'-0" OF EACH WALL.



01 Suspended Ceiling Detail  
NTS

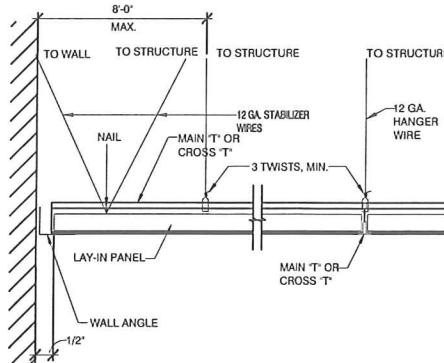
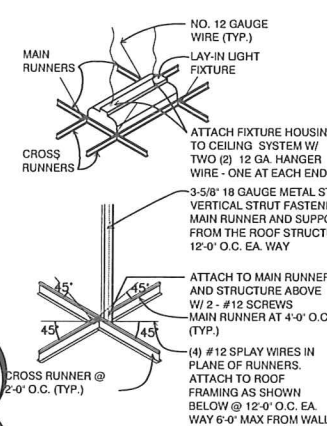


02 Suspended Ceiling Detail  
SCALE: 1/4" = 1'-0"

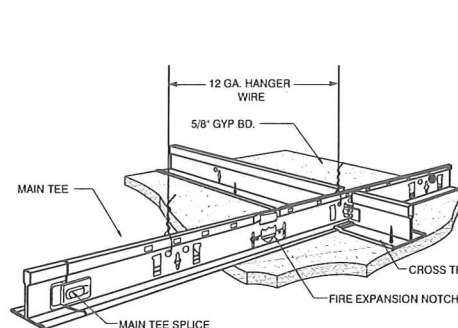


03 Lateral Force Bracing Detail  
SCALE: 1/8" = 1'-0"

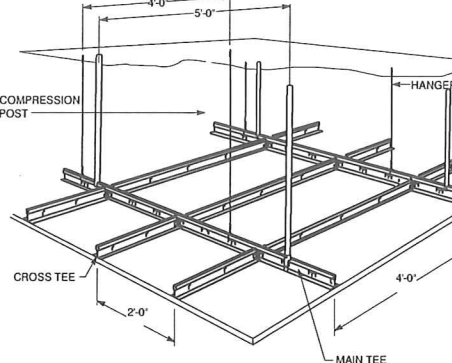
1. LATERAL BRACING FOR SUSPENDED CEILING MUST BE PROVIDED PER CODE REQUIREMENTS WHERE CEILING LOADS ARE LESS THAN 5# PER FT. AND NOT SUPPORTING INTERIOR PARTITIONS. CEILING BRACING SHALL BE PROVIDED BY FOUR NO. 12 GAUGE WIRES SECURED TO THE MAIN RUNNER WITHIN 2' OF THE CROSS RUNNER INTERSECTION AND SPLAYED 90° FROM THE PLANE OF THE CEILING. THESE HORIZONTAL RESTRAINT POINTS SHALL BE PLACED AT 12'-0" O.C. IN BOTH DIRECTIONS, WITH THE FIRST POINT WITHIN 6'-0" FROM EACH WALL. ATTACHMENT OF THE RESTRAINT WIRES TO THE STRUCTURE ABOVE SHALL BE ADEQUATE FOR THE LOAD IMPOSED.



04 Suspended Ceiling Detail  
SCALE: 1/4" = 1'-0"



05 Suspended Gyp. Clg. Detail  
NTS



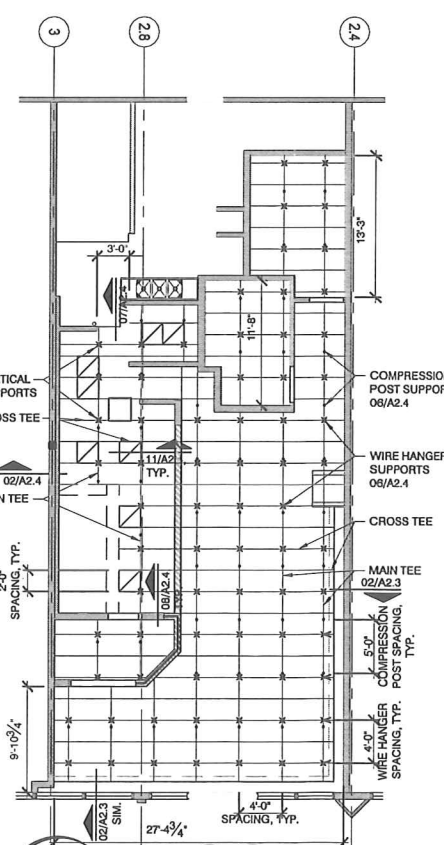
06 Suspended Gyp. Clg. Detail  
NTS



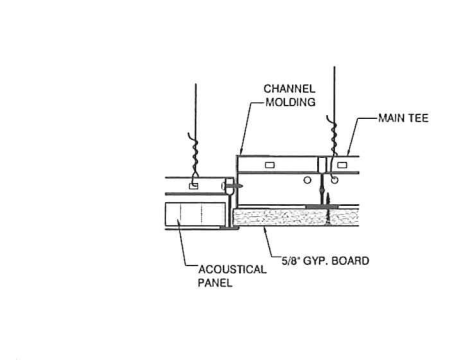
09 Lateral Force Bracing Detail  
NTS

NOTE: SPLAY WIRES SHALL BE SECURED TO MAIN RUNNER WITHIN 2' OF CROSS TEE INTERSECTION. VERTICAL STRUT SHALL BE PLACED WITHIN 2' OF SPLAY WIRES.

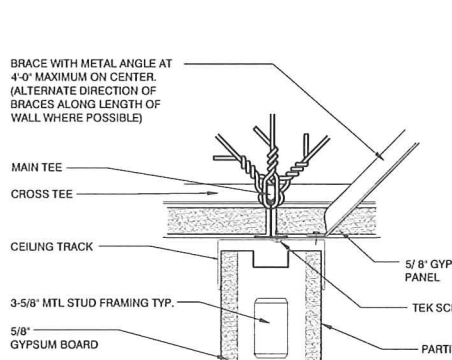
SPLAY WIRES SHALL BE SPACED A MIN. OF 6' FROM ALL HORIZONTAL PIPING OR DUCT WORK THAT IS NOT PROVIDED WITH BRACING RESTRAINTS. BRACING WIRES SHALL BE ATTACHED TO GRID AND STRUCTURE AND SHALL SUPPORT A DESIGN LOAD OF 200# OR ACTUAL LOAD WITH A SAFETY FACTOR OF 2.



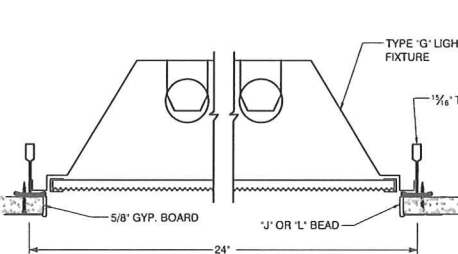
10 RCP Framing Plan  
1/8" = 1'-0"



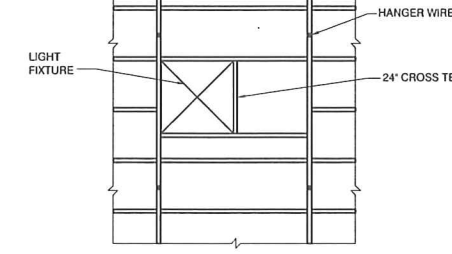
07 Suspended Gyp. Clg. Detail  
NTS



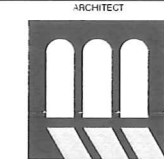
08 Suspended Gyp. Clg. Detail  
NTS



11 Suspended Gyp. Clg. Detail  
NTS



12 Suspended Gyp. Clg. Detail  
NTS



**T.M. Morgan Architect**  
921 N. RIVERFRONT BLVD.  
SUITE 100A  
DALLAS, TEXAS 75207

TEL: 214-659-9055 FAX: 214-659-9001

OWNER



4033 So. Dean Martin Dr. Las Vegas, Nv. 89103  
O: (702) 834-7101 - F: (702) 834-7105



10/19/2012

PROJECT NO.: 017-06  
DRAWN BY: MPH  
CHECKED BY: RTG/TMM  
U.S.F.:  
R.S.F.:



4221 MacArthur Blvd.  
Suite B-02  
Newport Beach, California  
92660

RIDGEWAY/WHITNEY  
2804 Lafayette Avenue  
Newport Beach, California  
92663

NO.	REVISIONS:	DATE:
1	HEALTH/CITY COMMENTS	10/19/12
2		
3		
4		
5		
6		
7		
8		
9		
10		

PERMIT ISSUE DATE: 10/19/2012  
CONSTRUCTION ISSUE DATE: 10/19/2012

DRAWING TITLE:  
SUSPENDED CEILING  
DETAILS

DRAWING NUMBER:

**A2.4**

43

ISSUED FOR PERMIT 10/19/2012

GENERAL FLOOR FINISH PLAN NOTES

1. ALL INTERIOR FINISHES TO BE CLASS 2 OR BETTER.
2. CONTRACTOR TO FLOAT AND SCRAPE FLOOR TO BE LEVEL AND PREPARE FOR NEW SCHEDULED FINISH.
3. CONTRACTOR TO RESERVE SPECIFIED FLOORING AND BASE UPON BEING AWARDED THE BID TO ENSURE AVAILABILITY AND TIMELY INSTALLATION. SUBSTITUTIONS ARE NOT PERMITTED UNLESS APPROVED BY ARCHITECT.
4. PARTITIONS SHALL RECEIVE TWO COATS OF SPECIFIED PAINT - EGGSHELL FINISH THROUGHOUT.
5. GENERAL CONTRACTOR SHALL TOUCHUP OR REPAINT AS NEEDED AFTER COMPLETION OF TENANT LEASE SPACE.
6. PROVIDE A BEAD OF CAULK AT VISIBLE INTERSECTIONS BETWEEN MILLWORK AND WALLS WHERE A GAP OCCURS OR LIGHT SHINES THROUGH. CAULK IS TO MATCH SURROUNDING MATERIAL.
7. CONTACT ARCHITECT WITH QUESTIONS REGARDING PATTERN, ALIGNMENT, STARTING POINTS, ETC.
8. ANY TILE FLOOR OTHER THAN SLAB ON GRADE SHALL HAVE WATERPROOF MEMBRANE WITH EPOXY GROUT.

KEYNOTES

1. SET ADA-COMPLIANT THRESHOLD IN SILICONE SEALANT.
2. COORD. TILE @ FLOOR DRAINS, FLOOR SINKS, ETC. REF. PLUMBING DWGS
3. PROVIDE TRANSITION.
4. COORD. EPOXY FLOORING @ FLOOR DRAINS, FLOOR SINKS, ETC. REF. PLUMBING DWGS.
5. COORDINATE INSTALLATION OF MEMBRANE, FLOORING, AND BASE WITH EXISTING MOP SINK.
6. USE EPOXY GROUT THROUGHOUT WET AREAS.
7. SLOPE FLOOR AREA TO TRENCH DRAIN AT COOLER ENTRY.
8. SLIP RESISTANT EPOXY FLOORING COORDINATE @ FLOOR DRAINS, FLOOR SINKS ETC. REF. PLUMBING DWGS.

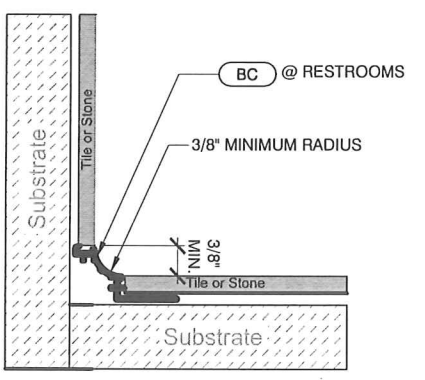
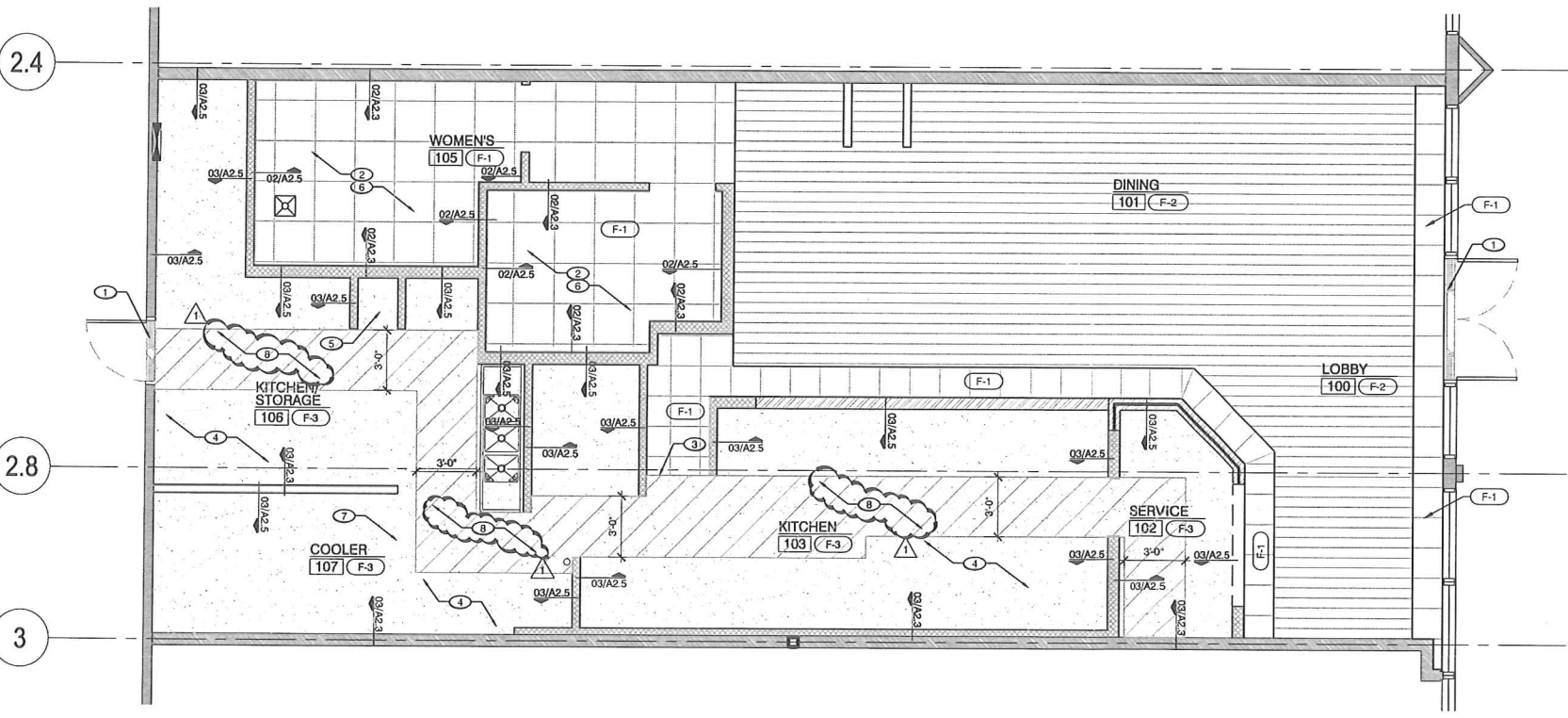
FLOOR FINISH SCHEDULE

TAG#	MATERIAL	DESCRIPTION
F-1	18" X 18" TILE	INTERCERAMICS CONCRETE BEIGE
F-2	PORCELAIN TILE 4-3/4" X 36"	CREST TILE # ABISCO MORANGO - WOOD PATTERNED
F-3	FLOOR KITCHEN - EPOXY	DURA FLEX-CRYL-A-QUARTZ #Q11-13

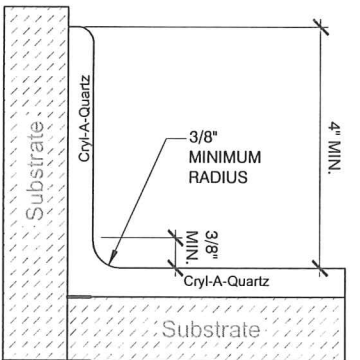
1. OWNER TO PROVIDE ALL TILE.

BASE FINISH SCHEDULE

TAG#	MATERIAL	DESCRIPTION
BA	WAINSCOTT BASE	MARLITE # 172204B/PLK715
BB	CONTINUOUS RADIUSED EPOXY BASE	DURA FLEX-CRYL-A-QUARTZ #Q11-13, REF. X/ A7 X
BC	STAINLESS STEEL SANITARY COVE	'SCHLUTER' SANITARY COVE #AHK15125 ANODIZED 1/2"



02 Schuler Detail @ Wall Base  
N.T.S.



03 Epoxy Cove Detail @ Wall Base  
N.T.S.

01 Finish Floor Plan  
SCALE: 1/4" = 1'-0"  
NORTH



**T.M. Morgan  
Architect**

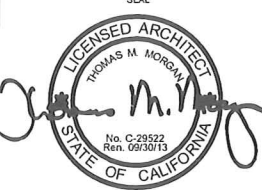
921 N. RIVERFRONT BLVD.  
SUITE 100A  
DALLAS, TEXAS 75207  
TEL: 214-659-9055 FAX: 214-659-9001

OWNER



4033 So. Dean Martin Dr. Las Vegas, Nv. 89103  
O: (702) 834-7101 - F: (702) 834-7105

SEAL



10/19/2012

PROJECT NO: 017-06  
DRAWN BY: MPH  
CHECKED BY: RTG/TMM  
USF:  
RSF:



4221 MacArthur Blvd.  
Suite B-02  
Newport Beach, California  
92660

RIDGEWAY/WHITNEY  
2804 Lafayette Avenue  
Newport Beach, California  
92663

NO.	REVISIONS:	DATE:
1	HEALTH/CITY COMMENTS	10/19/12

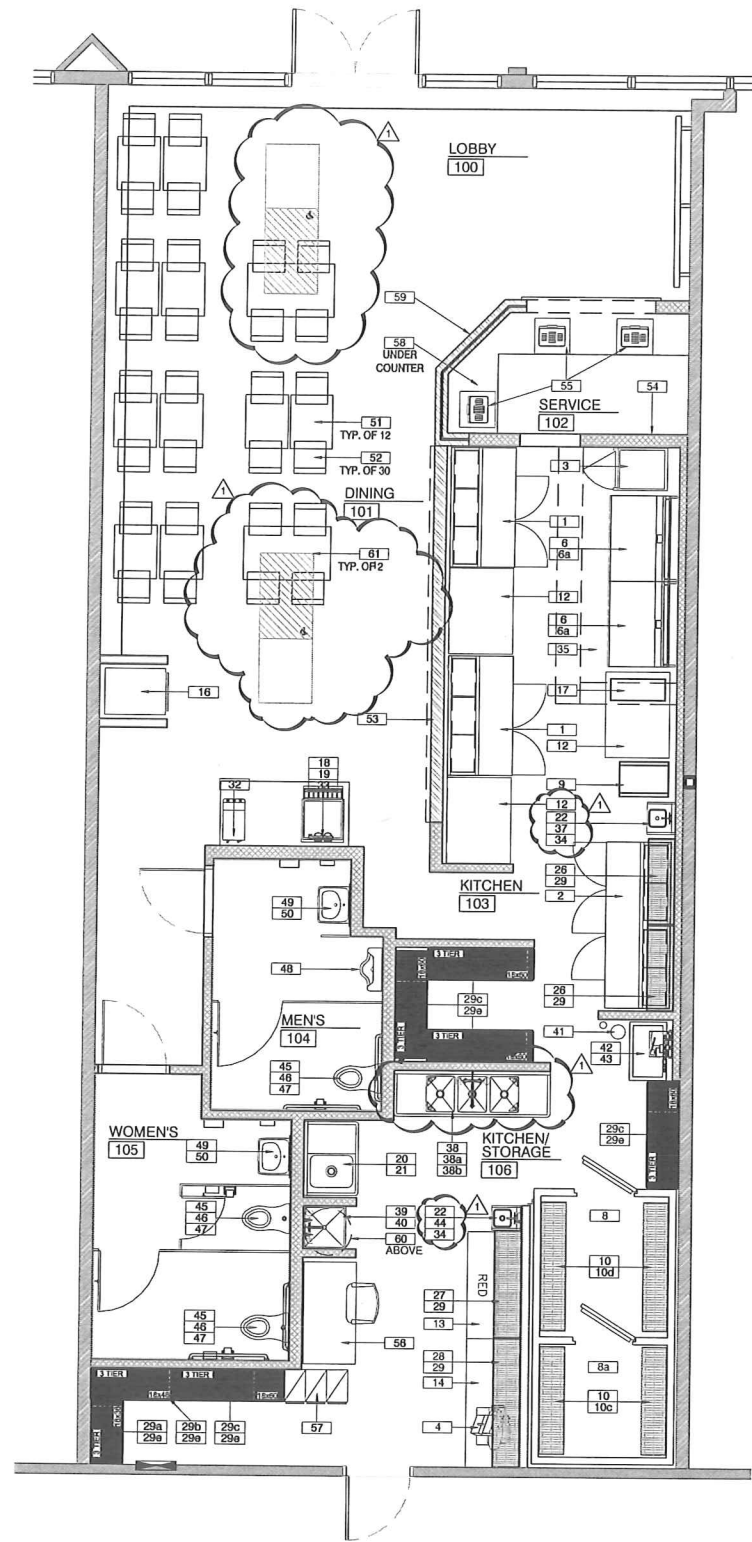
PERMIT ISSUE DATE: 10/19/2012  
CONSTRUCTION ISSUE DATE: 10/19/2012

DRAWING TITLE:  
FINISH FLOOR  
PLAN

DRAWING NUMBER:

**A2.5**

ISSUED FOR PERMIT 10/19/2012



LEGEND	
SYMBOL	DESCRIPTION
	INDICATES ACCESSIBLE SEATING AREA

EQUIPMENT SCHEDULE											
#	QTY	DESCRIPTION	MANUFACTURER/AND OR SUPPLIER	WATER C H DRN MBH	GAS V	ELECT. CONNX. PH A	INSTALLED BY	NOTES			
1	2	PIZZA REFRIG PREP TABLE	BEVERAGE AIR #DP67			115 1 8.3	CONTRACTOR	SELF-CONTAINED			
2	1	PIZZA REFRIG PREP TABLE	BEVERAGE AIR #DP93			115 1 8.6	CONTRACTOR	SELF-CONTAINED			
3	1	COOK AND HOLD OVEN	PIPER PRODS #CS2-5/5			240	CONTRACTOR	SELF-CONTAINED			
4	1	FOOD SLICER	GLOBE #3600P			115 1 7	CONTRACTOR	SELF-CONTAINED			
5		OPEN LINE									
6	2	GAS GRIDDLE	VULCAN MSA60NG		162		CONTRACTOR	SELF-CONTAINED			
6A	2	EQUIP STAND FOR GRIDDLES	ADVANCE TABCO #ES-305				CONTRACTOR				
7		OPEN LINE									
8	1	WALK-IN REFRIG.	KCI				CONTRACTOR	DRAINS TO FLOOR SINK			
8a	1	WALK-IN FREEZER	KCI				CONTRACTOR	DRAINS TO FLOOR SINK			
9	1	BUN PAN RACK	ADVANCE TABCO #PR18-3KS				CONTRACTOR				
10	4	WIRE SHELVING WALK IN BOX	FOCUS FOOD SERVICE #FG074G				CONTRACTOR	SET OF 4 POSTS			
10a	0	WIRE SHELVING WALK IN BOX	FOCUS FOOD SERVICE #FF1436G				CONTRACTOR				
10b	0	WIRE SHELVING WALK IN BOX	FOCUS FOOD SERVICE #FF1448G				CONTRACTOR				
10c	10	WIRE SHELVING WALK IN BOX	FOCUS FOOD SERVICE #FF1460G				CONTRACTOR				
10d	10	WIRE SHELVING WALK IN BOX	FOCUS FOOD SERVICE #FF1472G				CONTRACTOR				
11		OPEN LINE									
12	3	WORK TABLE 48X36	ADVANCE TABCO #KAG-364				CONTRACTOR				
13	1	WORK TABLE 30X60 W/ RED TOP	ADVANCE TABCO #KAG-305				CONTRACTOR				
14	1	WORK TABLE 30X72	ADVANCE TABCO #KAG-306				CONTRACTOR				
15		OPEN LINE									
16	1	STANDING BEVERAGE COOLER	PEPSI #104.1 (12 CF)				CONTRACTOR	SELF-CONTAINED			
17	1	FOOD WARMER	APW WYOTT #CW-3A			120 15	CONTRACTOR	SELF-CONTAINED			
18	1	WATER FILTER	3M PURIFICATION #ICE 120S				CONTRACTOR				
19	1	ICE CUBE MAKER	ICE-O-MATIC ICE0500			115 1 6.2	CONTRACTOR	DRAINS TO FLOOR SINK			
20	1	PREP SINK LEFT SIDE	ADVANCE TABCO #93-61-18-18L 1/2" 1/2" 2"				CONTRACTOR	DRAINS TO FLOOR SINK			
21	1	PREP SINK FAUCET	ADVANCE TABCO #K-101 SPLASH MOUNTED				CONTRACTOR	DRAINS TO FLOOR SINK			
22	2	SOAP DISPENSER	ADVANCE TABCO #K-13-X				CONTRACTOR				
23		OPEN LINE									
24	1	TEMPERATURE GUARD	MOCRO TECH #VM500-S				CONTRACTOR				
25		OPEN LINE									
26	4	WIRE SHELVES 48"	FOCUS FOOD SERVICE #FF1448C				CONTRACTOR				
27	2	WIRE SHELVES 60"	FOCUS FOOD SERVICE #FF1460C				CONTRACTOR				
28	2	WIRE SHELVES 72"	FOCUS FOOD SERVICE #FF1472C				CONTRACTOR				
29	10	WIRE SHELVES WALL BRACKET	FOCUS FOOD SERVICE #FWB14DCH				CONTRACTOR				
29a	3	WIRE SHELVES 36"	FOCUS FOOD SERVICE #FF1836C				CONTRACTOR				
29b	7	WIRE SHELVES 48"	FOCUS FOOD SERVICE #FF1848C				CONTRACTOR				
29c	15	WIRE SHELVES 60"	FOCUS FOOD SERVICE #FF1860C				CONTRACTOR				
29d	0	WIRE SHELVES 72"	FOCUS FOOD SERVICE #FF1872C				CONTRACTOR				
29e	7	WIRE SHELF POSTS 86"	FOCUS FOOD SERVICE #FG086C				CONTRACTOR	SET OF 4 POSTS			
30		OPEN LINE									
31		OPEN LINE									
32	1	ICED TEA DISPENSER	PEPSI BOTTLING COMPANY				CONTRACTOR	SELF-CONTAINED			
33	1	SODA STATION	PEPSI DISTRIBUTOR	1/2" 3"		110 1 20	CONTRACTOR	DRAINS TO FLOOR SINK			
34	2	TRASH CANS	UPDATE INTERNATIONAL #SSC-23G				CONTRACTOR				
35	1	HOOD	KCI				CONTRACTOR				
36	1	FIRE SUPPRESSION SYSTEM	KCI				CONTRACTOR				
37	1	HAND SINK	ADVANCE TABCO #7-PS-EC-X	1/2" 1/2" 2"			CONTRACTOR	DIRECT CONNECT			
38	1	THREE COMPARTMENT SINK	ELKAY #3C16X201218	1/2" 1/2" 2"			CONTRACTOR	DRAINS TO FLOOR SINK			
38a	1	HEAVY DUTY FAUCET	KROWNE #12-612				CONTRACTOR				
38b	1	FLEX GOOSENECK	KROWNE #17-208W ROYAL SERIES				CONTRACTOR				
39	1	MOP SINK	ZURN INDUSTRIES #Z1996-24	1/2" 1/2" 2"			CONTRACTOR	DRAINS TO FLOOR SINK			
40	1	MOP SINK FAUCET SET	KROWNE #16-127				CONTRACTOR	DRAINS TO FLOOR SINK			
41	2	CO2 TANK	PEPSI				CONTRACTOR				
42	1	WATER FILTER AND ASSEMBLY	EM #ICE125-S				CONTRACTOR				
43	1	BAG AND BOX	BY OTHERS		1/2"		CONTRACTOR	SELF-CONTAINED			
44	1	HAND SINK	ADVANCE TABCO #7-PS-EC-SP-X	1/2" 1/2" 2"			CONTRACTOR	DIRECT CONNECT			
45	3	TOILET	FERGUSON	3/4" 3"			CONTRACTOR	DIRECT CONNECT			
46	3	FLUSHOMETER	FERGUSON				CONTRACTOR				
47	3	TOILET SEAT	FERGUSON				CONTRACTOR				
48	1	URINAL	FERGUSON		1"	2"	CONTRACTOR	DIRECT CONNECT			
49	2	SINK	FERGUSON	1/2" 1/2" 2"			CONTRACTOR	DIRECT CONNECT			
50	2	SINK FAUCET SET	FERGUSON				CONTRACTOR	DIRECT CONNECT			
51	12	INTERIOR DINING TABLES	WOODS GOODS #6300-2430 /#9003-2222B-22X22				CONTRACTOR				
52	30	INTERIOR DINING CHAIRS	CAPRIOTTI'S DINING CHAIR BY KCI				CONTRACTOR				
53	1	SNEEZE GUARD	ENGLISH MFG. #M-100 CUSTOM				CONTRACTOR				
54	4	MENU BOARDS	KCI (DIGITAL)				CONTRACTOR				
55	3	POS SYSTEM	KCI				CONTRACTOR				
56	1	OFFICE DESK & CHAIR	KCI				CONTRACTOR				
57	1	LOCKERS	KCI				CONTRACTOR	12X18X36 DOUBBLE TIER, 6 LOCKERS			
58	1	SAFE	CSS CORP. B-2020				CONTRACTOR				
59	1	TV	KCI				CONTRACTOR				
60	1	GAS WATER HEATER	75 GAL. STATE SBS75 75NE 75,100 BTU				CONTRACTOR				
61	2	30X48 ADA ACCESSIBLE	KCI				CONTRACTOR				

ARCHITECT

**T.M. Morgan Architect**  
921 N. RIVERFRONT BLVD.  
SUITE 100A  
DALLAS, TEXAS 75207  
TEL: 214-659-9055 FAX: 214-659-9001

OWNER

4033 So. Dean Martin Dr. Las Vegas, Nv. 89103  
O: (702) 834-7101 - F: (702) 834-7105

SEAL

10/19/2012

PROJECT NO: 017-06  
DRAWN BY: MPH  
CHECKED BY: RTG/TMM  
U.S.F.:  
R.S.F.:

4221 MacArthur Blvd.  
Suite B-02  
Newport Beach, California  
92660

RIDGEWAY/WHITNEY  
2804 Lafayette Avenue  
Newport Beach, California  
92663

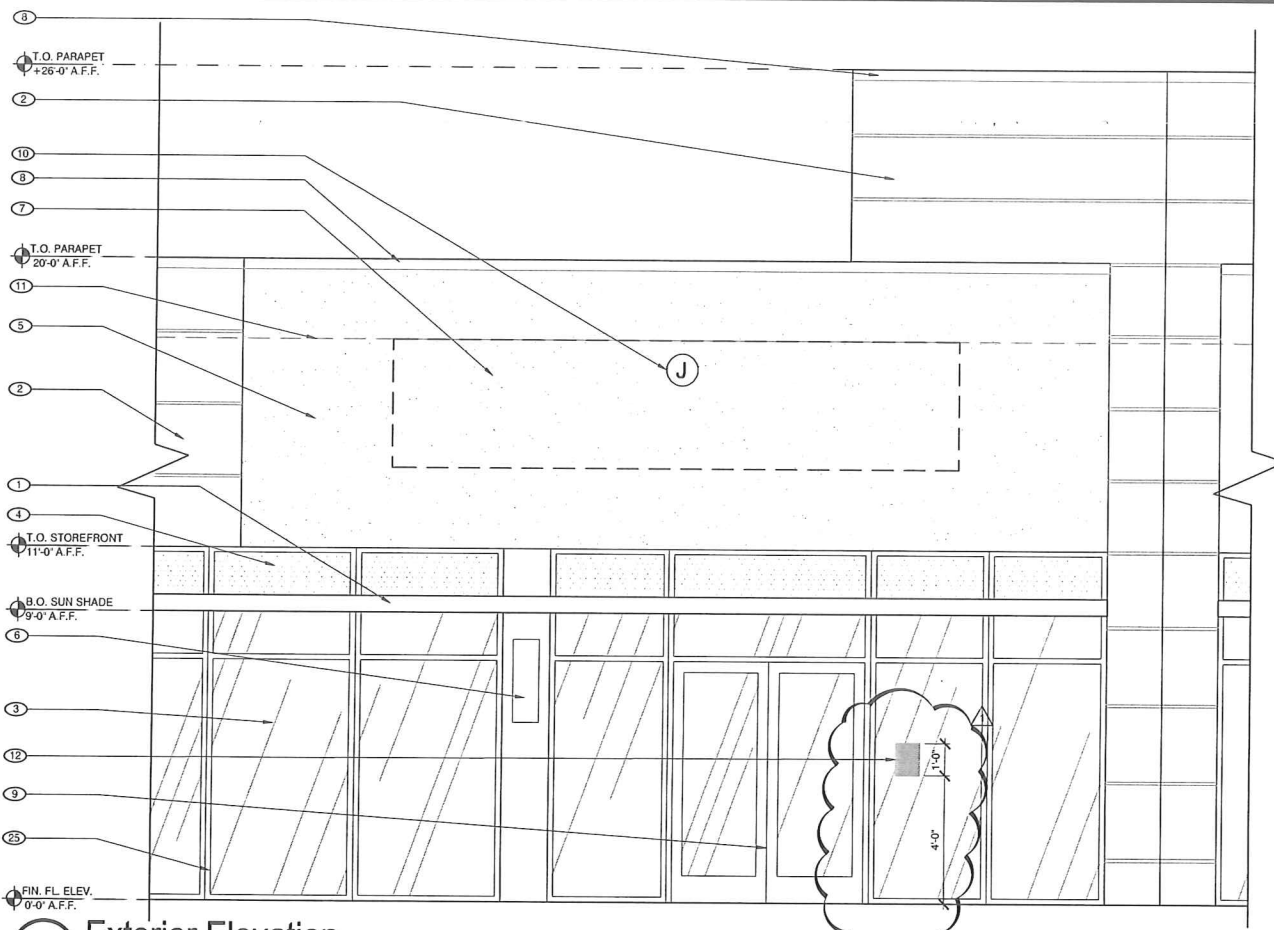
NO	REVISIONS	DATE
1	HEALTH/CITY COMMENTS	10/19/12

PERMIT ISSUE DATE: 10/19/2012  
CONSTRUCTION ISSUE DATE: 10/19/2012

DRAWING TITLE:  
FURNITURE / EQUIPMENT  
PLAN

DRAWING NUMBER:  
**A2.7**

ISSUED FOR PERMIT 10/19/2012



**01 Exterior Elevation**  
 SCALE: 3/8" = 1'-0"

- (X) KEYNOTES**
1. EXISTING LOUVERED AWNING TO REMAIN.
  2. EXISTING FAUX WOOD PANELS TO REMAIN.
  3. EXISTING STOREFRONT SYSTEM AND GLAZING TO REMAIN
  4. EXISTING STOREFRONT SYSTEM W/ OPAQUE WHITE FILM TO REMAIN
  5. EXISTING CEMENT PLASTER TO REMAIN
  6. EXISTING EXTERIOR LIGHTING TO REMAIN
  7. TENANT SIGNAGE - (N.I.C. SEPERATE PERMIT & PLAN REVIEW)
  8. EXIST. METAL COPING TO REMAIN
  9. EXISTING WEATHERPROOF DOOR TO REMAIN
  10. EXISTING WEATHERPROOF JUNCTION BOX TO REMAIN
  11. LINE OF ROOF BEYOND
  12. PROVIDE INTERNATIONAL SYMBOL OF ACCESSIBILITY ADJ. TO MAIN ENTRY.

ARCHITECT

**T.M. Morgan Architect**  
 921 N. RIVERFRONT BLVD. SUITE 100A  
 DALLAS, TEXAS 75207  
 TEL: 214-659-9055 FAX: 214-659-9001

OWNER

4033 So. Dean Martin Dr. Las Vegas, Nv. 89103  
 O: (702) 834-7101 - F: (702) 834-7105

SEAL

10/19/2012

PROJECT NO.: 017-08  
 DRAWN BY: MPH  
 CHECKED BY: RTC/TMM  
 U.S.F.:  
 R.S.F.:

4221 MacArthur Blvd.  
 Suite B-02  
 Newport Beach, California 92660

RIDGEWAY/WHITNEY  
 2804 Lafayette Avenue  
 Newport Beach, California 92663

NO.	REVISIONS	DATE
1	HEALTH/CITY COMMENTS	10/19/12

PERMIT ISSUE DATE: 10/18/2012  
 CONSTRUCTION ISSUE DATE: 10/19/2012

DRAWING TITLE:  
 EXTERIOR ELEVATION

DRAWING NUMBER:  
**A3.0**

ISSUED FOR PERMIT 10/19/2012

ADDITIONAL  
MATERIALS  
RECEIVED

- What does the requirement for 7 parking spaces in “**Condition of Approval 12**” mean? The staff report said the property is legally non-conforming with *no* parking, and that the no additional parking was required.
- “**Condition of Approval 35**” is incomplete. Presumably it is meant to say *the applicant* will reconstruct .... (and presumably at their expense?) .

#### **Item No. 4. Capriotti's Sandwich Shop Minor Use Permit**

##### **In the staff report:**

- The statement on page 2 (handwritten page 3) that “*Although the requested hours of operation do not exceed 8:00 p.m., staff recommends allowing the establishment to operate between 7:00 a.m. and 11:00 p.m.*” seems odd. It is also unclear from the staff report why a Minor Use Permit and Zoning Administrator hearing is required. My understanding was non-alcohol serving food service establishments generally require this only if they are located within 500 feet of residential use, which is not the case here. Is it because of staff’s wish to extend the hours beyond those requested by the applicant, or because of the PC-11 text, or something else?
- With regard to the “APPEAL PERIOD” explanation on page 3 (handwritten page 4), the same comment applies as under Item 2, above.
- Under “**Recommendation 2**” on page 1, there seems to be an extraneous “No.” after “UP2012-024” – or else something is missing.

##### **In the draft resolution:**

- In Section 1, “**Statement of Facts 5**” erroneously suggests a hearing was held before the “*Planning Commission*”. I assume this was meant to say “*Zoning Administrator*”?
- In Section 2, the CEQA finding that there going from a vacant building to an occupied building is not an expansion of use seems debatable.
- In Section 4, “Decision 1” says “The *Planning Commission* of the City of Newport Beach hereby approves...” I assume this was meant to say “*Zoning Administrator*”?
- “**Condition of Approval 12**” (“The hours of operation for food service, eating and drinking establishment are limited from 7:00 a.m. to 11:00 p.m., daily.”) is unsupported by anything I can discover in the preceding findings or explanation of how the action is consistent with the required findings. “**Facts in Support of Finding C.1**” refers instead to consistency based on “*the requested hours of operation*” of “*10:00 a.m. to 8:00 p.m., Monday through Saturday and 11:00 a.m. to 7:00 p.m. on Sunday.*”